HOME MEAT CURING

made easy

104

RK - BEEF - LAMB - SAUSAG

The Secret OF A PERFECT CURE AND WONDERFUL FLAVOR



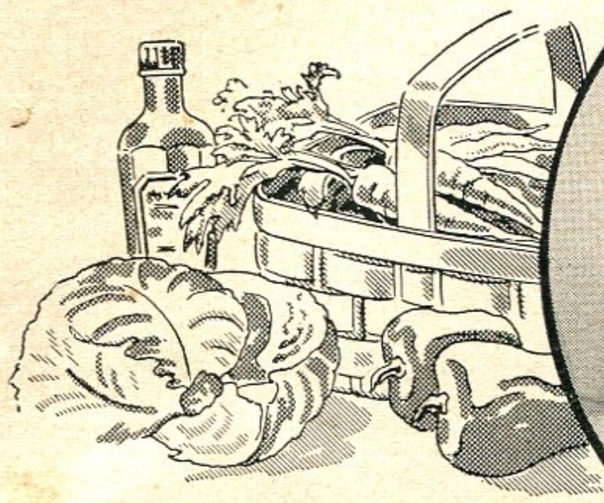
CURE FROM THE INSIDE *Out*

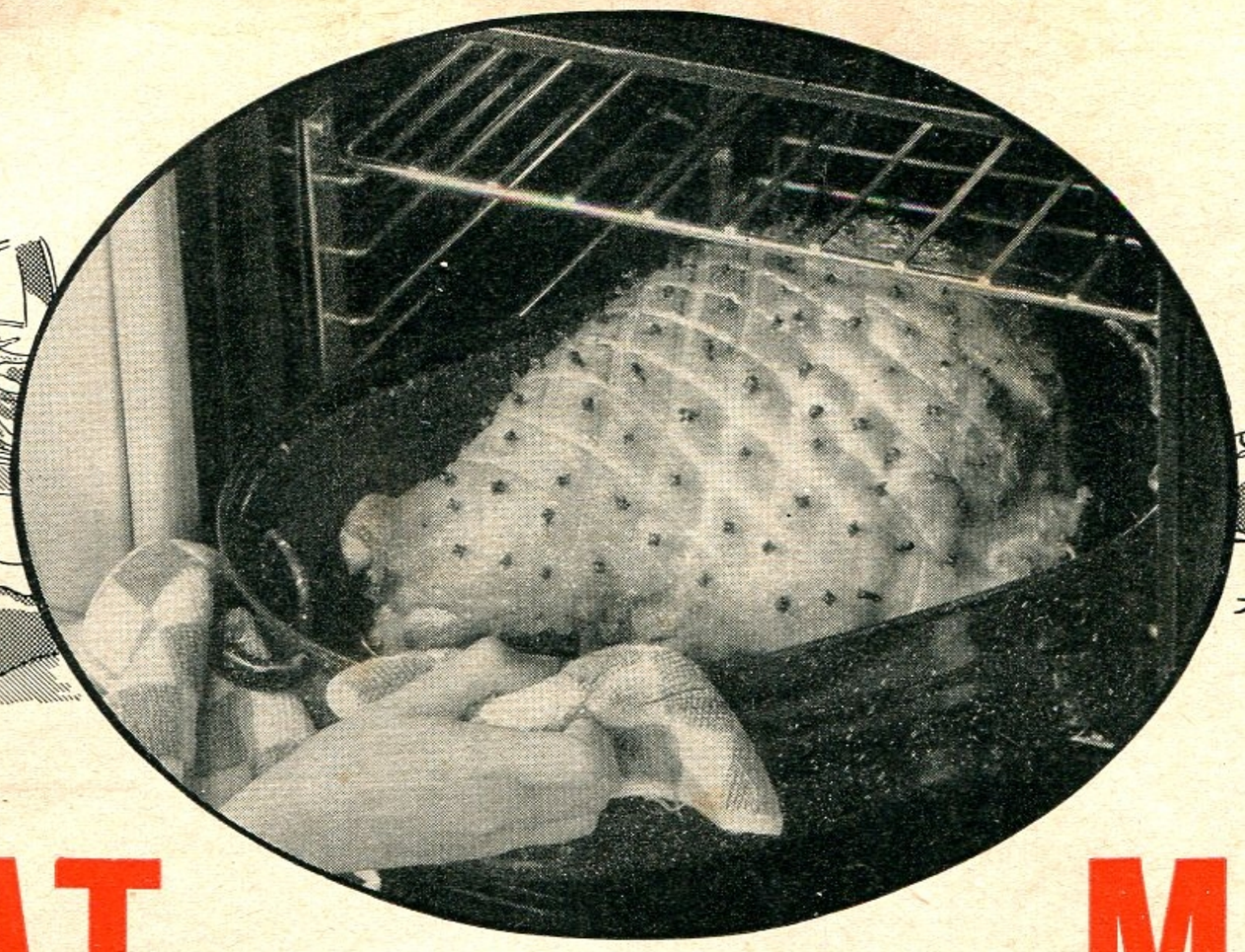
Mix Morton's Tender-Quick with water that has been boiled and cooled. Then with the meat pump uniformly distribute this rich Tender-Quick curing pickle along the bones in hams and shoulders. This starts the cure right next to the bone, offsetting the chance of bone taint, and gives a mild thorough cure in the center of the meat.

..AND FROM THE OUTSIDE *In*

After the Tender-Quick pickle is pumped along the bones, rub Morton's Sugar-Cure over the meat. This scientifically prepared sugar-curing salt, with its appetizing, rich smoke flavor and balanced spices, strikes in from the outside, curing toward the bone area. You get a finer, richer flavor with no under-cured or over-cured spots in any part of the meat.

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MEAT MAKES THE MEAL

THAT is why a woman always decides first on what meat she is going to serve, and then plans the other foods to go with it. Somehow it is the meat that whets your appetite and makes the whole meal seem more interesting and full of flavor.

Meat is good for you. Good meat, properly cooked, is nutritious and digestible. Doctors and nutrition experts recommend meat as a basic part of the daily diet of every normal person. Meat is the old standby and, notwithstanding changing fads and fancies, it remains as always the one article in our diet around which all other foods center.

While meat is used as the main dish in meals day after day, it never becomes monotonous because of the tremendous variety of interesting, appetizing ways in which it may be served. There is practically no loss or waste.

A juicy, well cooked roast is delicious when first served. The next day appetizing cold slices are just as welcome. Later, the last scraps may be turned into delightful leftover dishes, meat pie, hash, etc.

Is it any wonder that practically everybody likes good meat, and plenty of it? Nature provides our desire for meat. Therefore, it is natural that meat plays such an important part in keeping the human machine in order. Meat provides energy, strength, and vigor.

We live in a country where people produce and enjoy eating good meat. The agricultural and grazing advantages of the United States have resulted in the highly developed growth of our pork, livestock, and poultry industries. These advantages have helped us to produce well finished meat animals. Consequently, we have formed a taste for high quality meat.

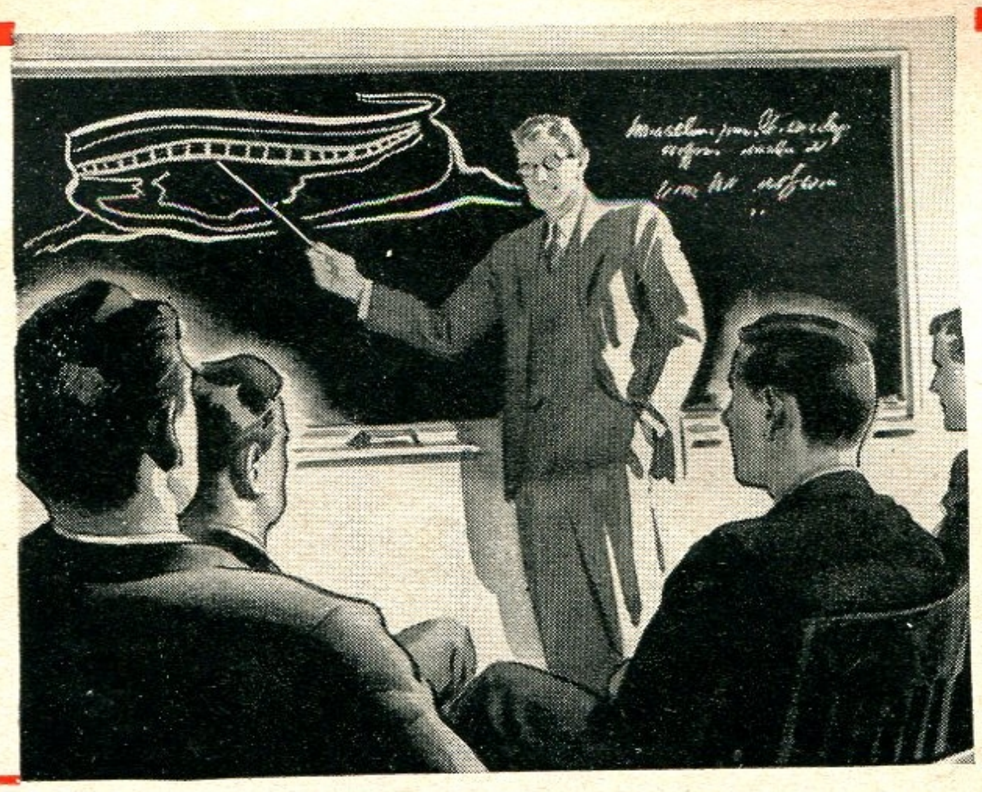
Along with more scientific methods of breeding and raising farm animals, have come improved methods of home curing and meat preservation. Many of these advances have been due to the efforts of our agriculture colleges, our county and home demonstration agents, extension workers, schools of vocational agriculture and the practical projects of the national 4-H Clubs.

These improved methods have been made possible through scientific research and the great improvement of materials and ingredients for curing and preserving meat. Home meat curing, sausage making, and canning are no longer matters of guesswork, and no longer hard or uncertain jobs.

This book will help you know and understand meat curing more thoroughly than you ever have before, and by detailed pictures and explanation help you do a far more efficient job of butchering, trimming, curing and cooking home prepared meat products.

Agricultural colleges — county and home demonstration agents — extension workers and schools of vocational agriculture are teaching and demonstrating improved methods of breeding, feeding and butchering home meat animals.

The Morton Method of meat curing and sausage making is bringing to farm tables hams, bacon, sausage and other meat products of superior quality and flavor.



Meat curing and sausage making on American farms is a major home industry.

Around 13½ million hogs—almost 1½ million beef cattle and calves—over ½ million sheep and lambs are butchered each year on the farm for home use.

The finished quality of this enormous amount of home prepared meat products depends on doing every part of the job correctly.

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GOOD things to eat! That is the heritage of every farm family—the finest vegetables and fruit, the richest milk, the sweetest butter and the highest quality meat animals. These are only a part of the abundance that helps make up the good things to eat that every farm family can enjoy.

With improved methods of curing, preserving, and canning all of the quality food products of the farm can be prepared at the proper season and put away for future use. There is no surer way to set a better table or to save money on meat than through home curing and canning.

The finest hogs, beef, and lamb are grown on the farm. To convert these quality meat animals into the finest hams, bacon, sausage, corned beef, cured lamb and a variety of other delicious cured meats depends a lot on how you handle the job of butchering and curing.

Meat of high quality, with a rich full-bodied flavor is always worth a premium and it is just as easy to cure high quality meat as it is to turn out low quality.

Get the most out of the meat animals you raise and butcher. The kind of curing job you do determines the table value of the finished meat. There is no mystery about meat curing and it is easy to do the job right as long as you understand the basic principles of what should be done, why it should be done, and how to do it. A convenient working place, the right kind of tools and equipment, a definite guide to follow, and the highest quality curing ingredients will help you do the job in an orderly, easy, and efficient manner.

Without a definite guide it is hard for anyone to remember all of the different steps in butchering and curing that help make the work easier. The purpose of this book is to bring to you a guide that you can follow. Instead of hundreds of words being used to describe the different steps, this is done largely in pictures, which tell the story clearer than words alone could possibly do.

The meat curing and sausage making scene pictured above is typical of the modern, efficient method of preparing the family's meat supply. Morton's Sugar-Cure, Tender-Quick, Sausage Seasoning and meat pump help make the work easier and safer, and make possible a variety of superior hams, bacon and sausage.

Planning for Butchering

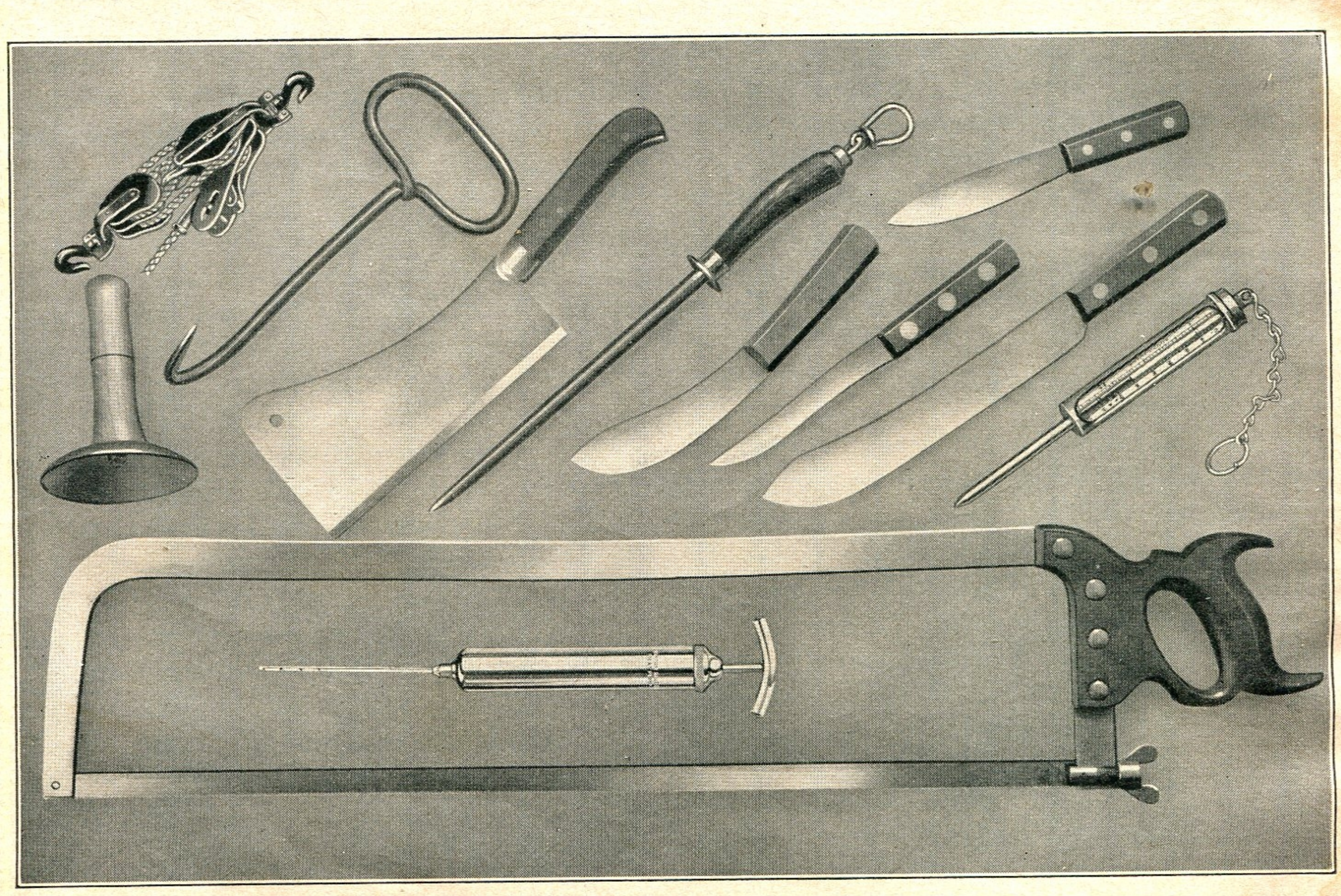
BUTCHERING and curing meat should be given the same thought and preparation as any other important work on the farm. Beginning with the warm carcass of a freshly butchered hog or other meat animal, up to the time you are ready to cook the meat weeks or months later, you are dealing with a valuable and perishable food product.

Strict attention to correct methods, cleanliness in handling the meat, the proper tools and equipment are all very important. There is a certain "timeliness" or "know how" connected with doing any important work, and this applies especially to meat curing. This means doing the right thing at the right time and knowing why it should be done. Indifferent methods, or lack of proper attention to important details never helps you to turn out high quality, cured meats that keep well.

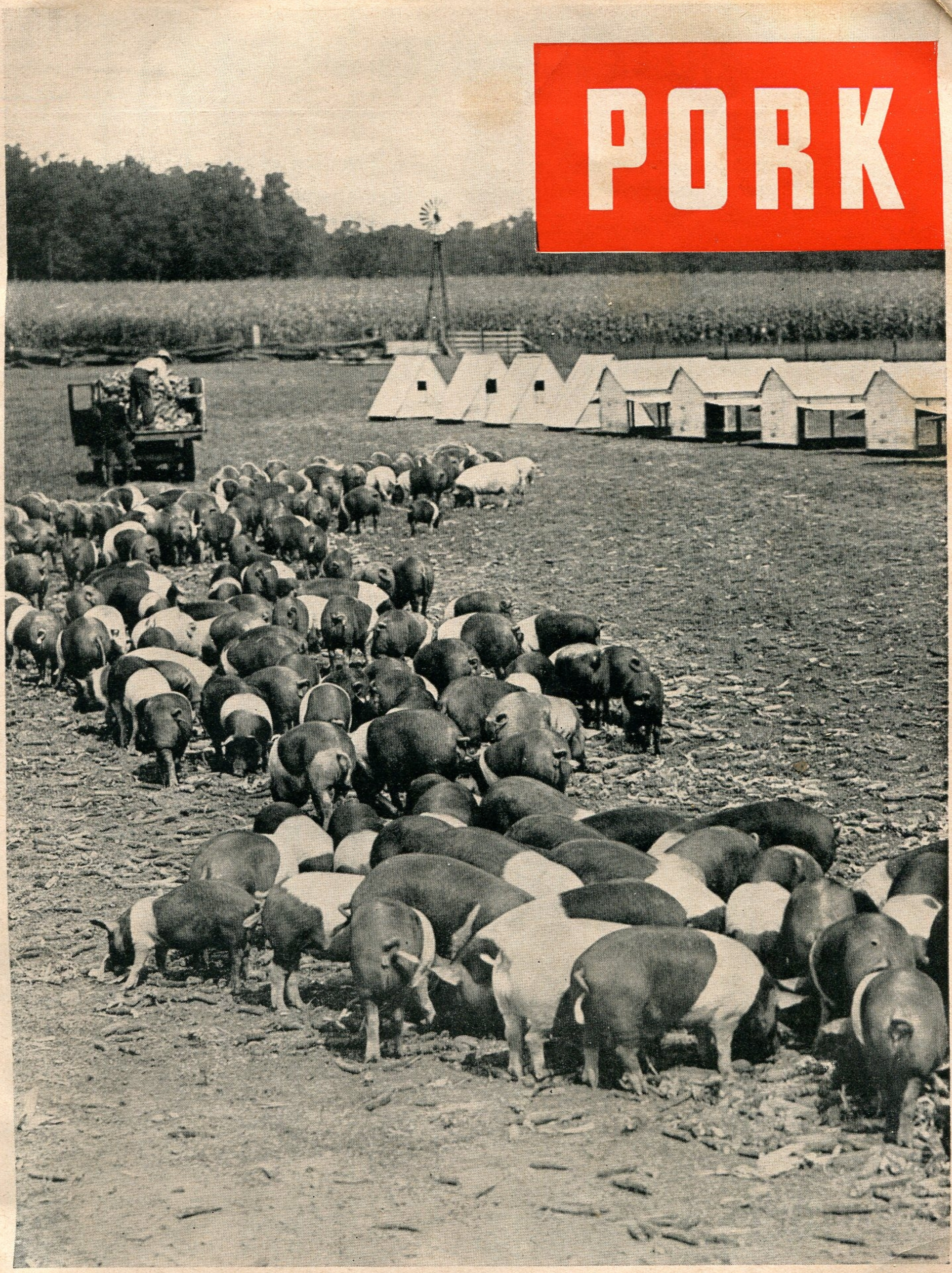
A shed or building properly equipped for the job, a small pen along side for penning up hogs before they are butchered, a handy water heating arrangement with scalding vat, a heavy table, a convenient means of swinging the carcass with a block and tackle, heavy single trees and gambrel sticks, and a good set of butchering tools make up the initial equipment that will help you do the job easily, quickly, and efficiently.

A good set of butchering tools should consist of a sticking knife, skinning knife, boning knife, butcher knife, steel, cleaver, bell scrapers, meat saw, and meat hooks. Additional instruments that are very useful are a meat pump, meat curing thermometer, and meat needle, for sewing rolled cuts.

Don't leave your butchering and curing preparations until the last minute. By planning ahead of time and having a convenient, well equipped place for doing the work, and by following the methods shown in this book, you will travel the easier road and, also, the safer road toward better cured meat.



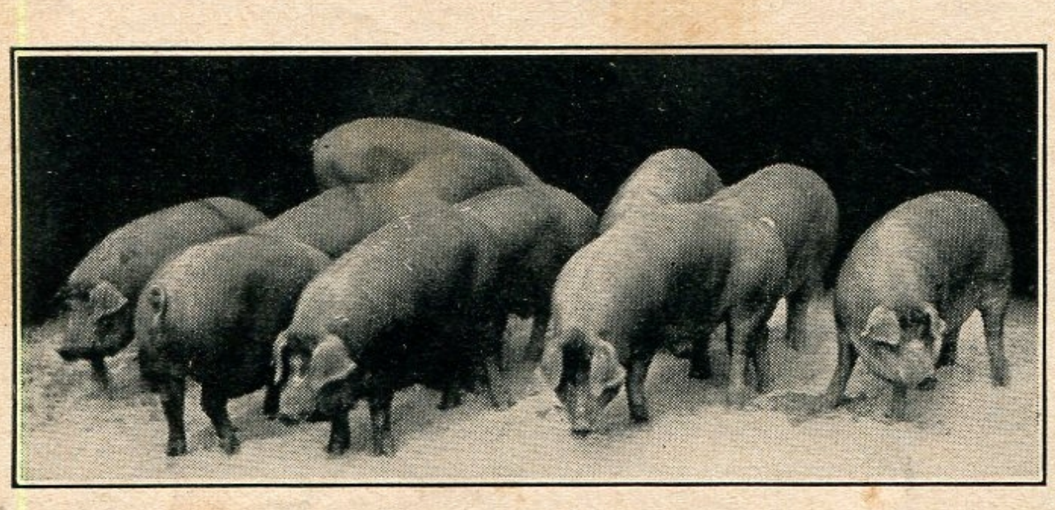
PORK



BUTCHERING PORK

PORK is the most popular meat on the farm. It can be prepared in many different ways and is easy to cure and to keep over long periods of time. Pork is our most nutritious meat and produces a higher percent of edible meat products than any other meat animal.

There is no section of the country where hogs cannot be profitably grown for the home meat supply. Hogs reproduce faster and in greater numbers than any other meat animals and most efficiently convert grain and other feeds into edible meat products.



The following table shows the weight of the different cuts from a 225 lb. and 250 lb. hog. It also shows what percent of the carcass the different cuts represent.

	225 Pounds		250 Pounds	
Live weight				
Chilled carcass weight	170 Pounds		194 Pounds	
Dressing Yield	75.5 Per Cent		77.8 Per Cent	
	Weight (pounds)	Percentage of Carcass	Weight (pounds)	Percentage of Carcass
Ham	31.72	18.71	34.34	17.68
Bacon (clear)	18.26	10.75	20.46	10.51
Picnic shoulder	14.22	8.38	15.98	8.21
Boston Butt	11.68	6.88	13.66	7.03
Loin	25.70	15.16	30.16	15.53
Spareribs	3.84	2.27	4.24	2.19
Neck bone	2.48	1.46	3.14	1.61
Head and Jowls	14.02	8.25	16.24	8.38
Feet	4.84	2.86	5.00	2.58
Sausage Trimmings	4.16	2.45	4.36	2.25
Fat Back	15.16	8.88	18.56	9.46
Clear Plate	4.80	2.80	5.72	2.93
Leaf Fat	6.46	3.80	6.26	3.21
Cutting Fat	11.80	6.96	13.92	7.15
Total Fat	38.22	22.50	44.46	22.80
Yield Rendered Lard	28.67	16.88	33.35	17.10

Selection of Hogs for Butchering

High quality meat with a sweet, rich, full-bodied flavor is always worth a premium, and hogs that produce this kind of meat should be the only ones butchered and cured for home use.

Good meat, of course, depends upon many factors, and one important factor is the kind of hogs butchered. Thrifty, properly fattened hogs, weighing from 180 to 250 lbs. and from eight to ten months old are the best ones for home butchering. Hogs of this size are more easily handled and the meat chills out more quickly. They produce medium weight cuts which are more suitable for the average family, and medium weight cuts will cure quicker and more uniformly than heavier cuts. Medium weight hams, shoulders, and bacon are finer in texture and flavor and are of better quality than those from older, heavier hogs. Non-thrifty shoats, or heavy 400 to 600 lb. hogs do not produce the best type of meat for home curing. Also, it costs more to produce each pound of meat in heavier hogs than in lighter ones.

Care of Hogs Before Butchering

When does meat curing start—after the meat is cut up and salted down, or before the hogs are killed?

Of course, the actual curing starts when the meat is salted down, but, more broadly speaking, the result of the cure begins with the live hog because the quality of the finished meat depends a lot on how the hogs were handled when butchered, bled, cleaned, and chilled.

Thousands of hams, shoulders, and bacon sides that could just as easily have been high quality meat are often low in quality. Also, actual souring has been brought about through improper butchering. The prevention of meat spoilage and also the foundation of quality

meat begins with the handling of the live hog. For this reason the wise thing to do is to practically start curing the meat at the time the hogs are killed—which, of course, means to do every step in the butchering and curing job properly.

Hogs that are to be butchered should be confined in a small pen for two or three days before butchering and for 24 hours prior to killing should not be given any food but should have plenty of fresh water. Hogs should never be butchered when they are over-heated, excited, or fatigued, but should be perfectly quiet and rested. When the body temperature is above normal the meat easily becomes feverish and this is especially true of large or fat hogs or hogs butchered in warmer sections. It is very difficult to properly chill meat that was in a feverish condition when butchered and meat that is not properly chilled cannot be properly cured. Also, this same feverish condition of the meat can easily be the direct cause of souring or taint. The primary cause of low quality meat and meat spoilage is due to allowing the natural forms of bacteria to develop and multiply.

The different natural bacteria which are present in the blood and tissues of live hogs must be prevented from multiplying and held in check until the meat has taken the cure. Meat curing is a race between these different types of bacterial action and the curing action of the Salt and other curing ingredients. If the natural types of bacteria are allowed or encouraged to multiply through a feverish condition in the meat, brought about by improper handling of the hogs, or by improper bleeding and chilling, taint or souring can easily start before the meat is actually put in cure. It has been proved that keeping hogs quiet and off feed for a day before butchering will reduce the natural forms of bacteria that are present in the blood and tissues, also the job of cleaning is made much easier when the stomach contains a minimum amount of food. Hogs should be quiet before butchering and handled quietly when butchered, and care should be exercised not to bruise them in any way. Keeping them off feed for 24 hours before butchering, but giving them plenty of water helps reduce the animal heat and improves the flavor of the meat.

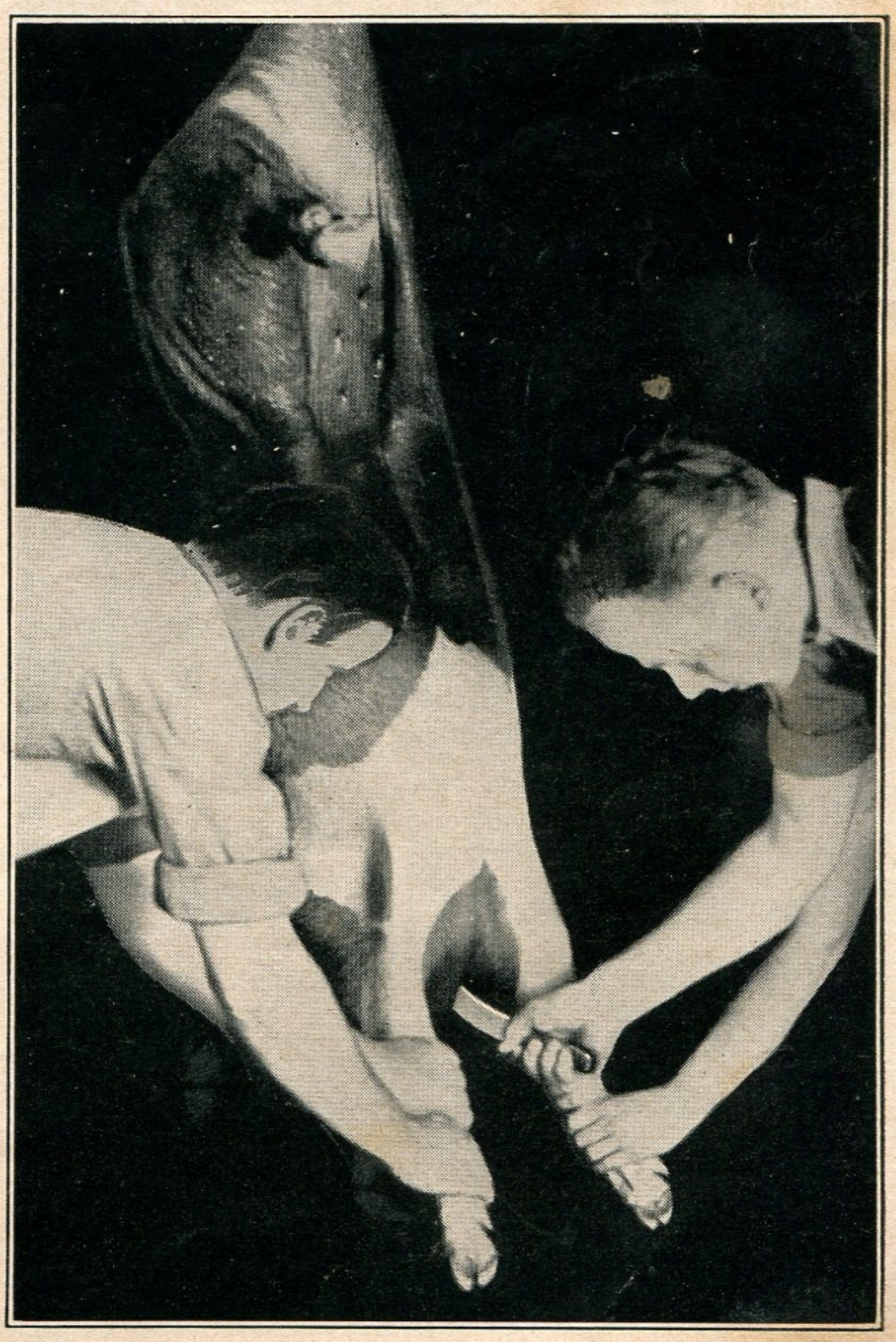
The important factors in butchering and curing meat in order to have high quality meat without souring or taint are as follows:

1. Hogs that are quietly handled.
2. A thorough bleed.
3. Quick and efficient chilling.
4. Cleanliness in handling the meat.
5. Proper application of the Salt.
6. Overhauling during the cure.
7. Proper washing, drying, and wrapping.

Sticking is the Best Method of Killing

To butcher by sticking only is the most practical, efficient method of killing hogs, and also the most humane. It is best not to stun or shoot a hog before sticking.

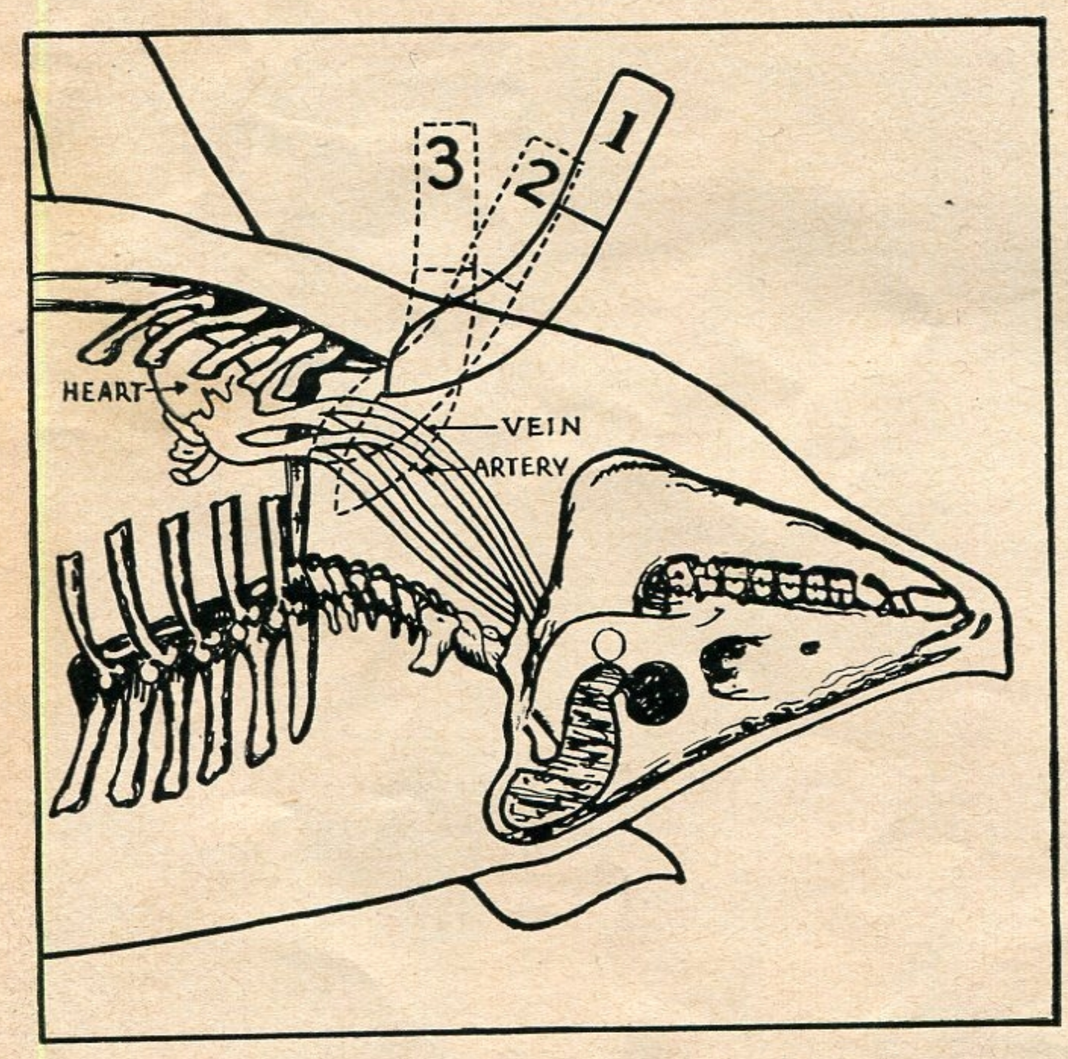
With hogs in a small pen and a block and tackle with hoisting arrangement nearby, loop a chain around one hind leg and draw the hog backward through the gate of the pen and up



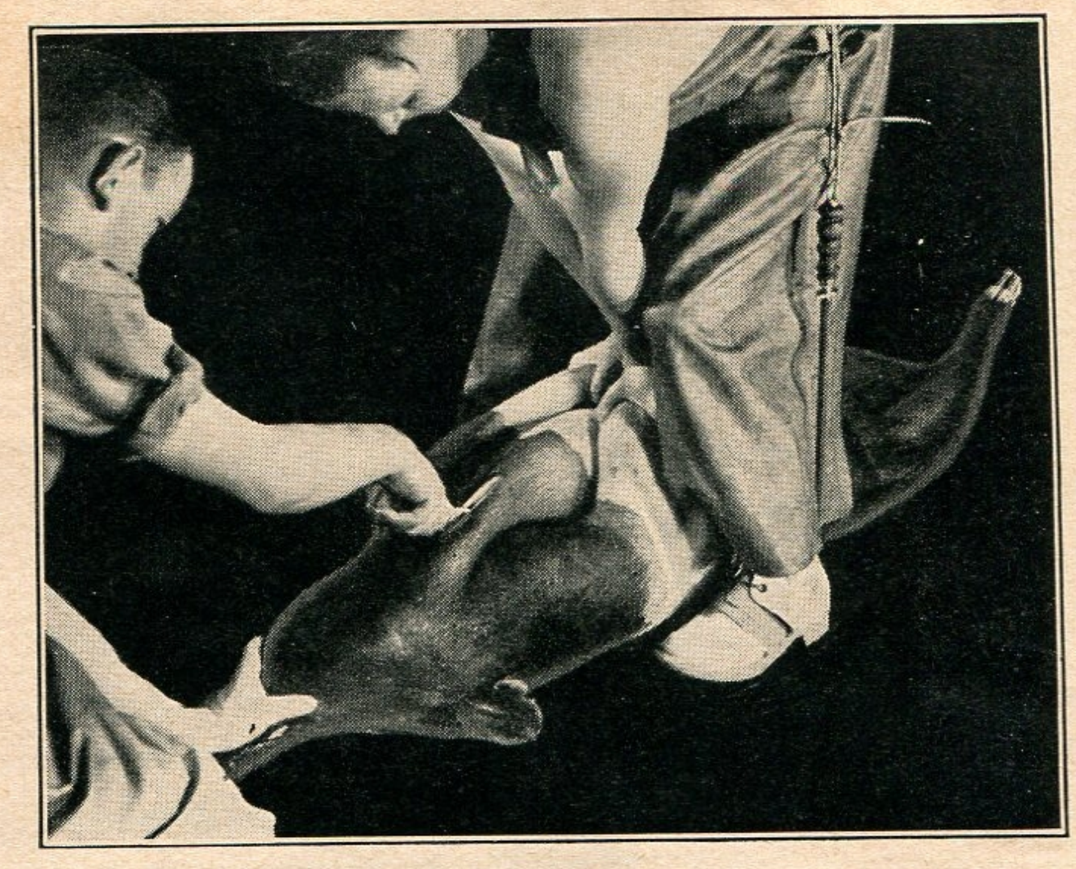
for swinging. The chain should be looped between the hock and the hoof in order not to bruise the ham shank. The most satisfactory bleed can be secured when a hog is swung head downward when stuck.

If an arrangement for swinging the hog is not convenient, then roll the hog on its back and stick on the ground. One man stands straddle of the hog and holds the forefeet while the other holds the chin down and sticks. Whether the hog is stuck from a hanging position or on the ground, the principle and method of sticking are the same. The diagram below shows the principle of proper sticking.

A short incision is made in the throat in front of the point of the breast bone. With the point of the knife against the under side of the breast bone as shown in position No. 1 in the diagram, the knife is inserted to position No. 2. This severs the large branching vein



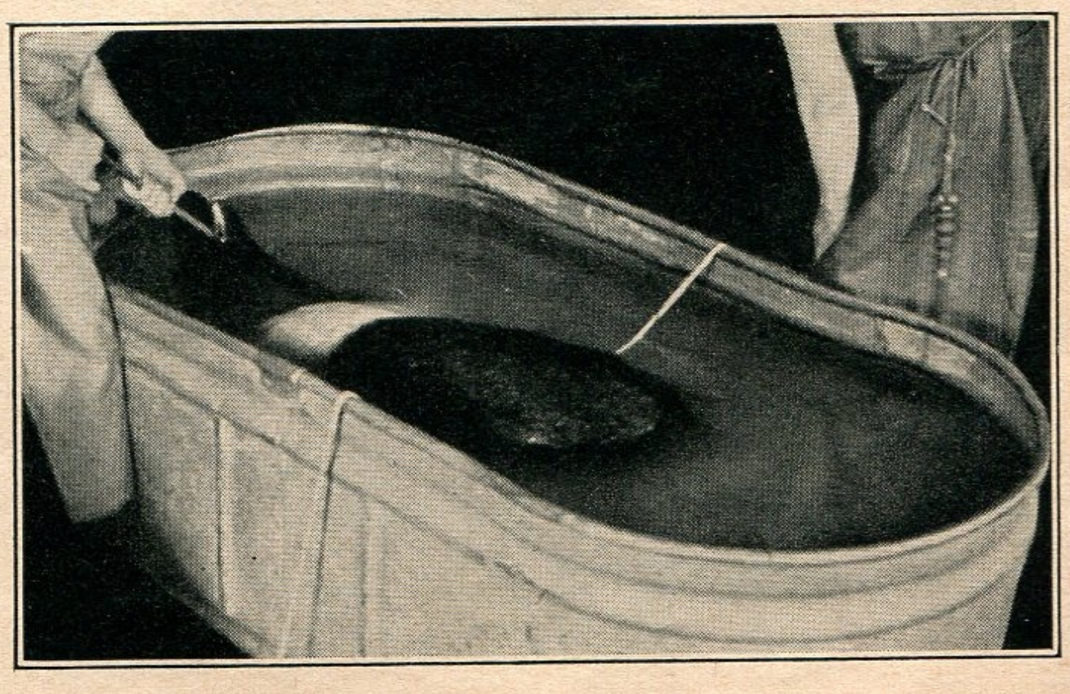
and artery which lie immediately beneath the point of the breast bone. The knife movement is made downward and forward. Finishing the stick, as shown in position No. 3, keep the knife squarely in the center when sticking and do not twist it. If the knife is twisted, it will result in shoulder sticks and necessitate heavy trimming when the carcass is cut up. The knife should not be inserted too far back

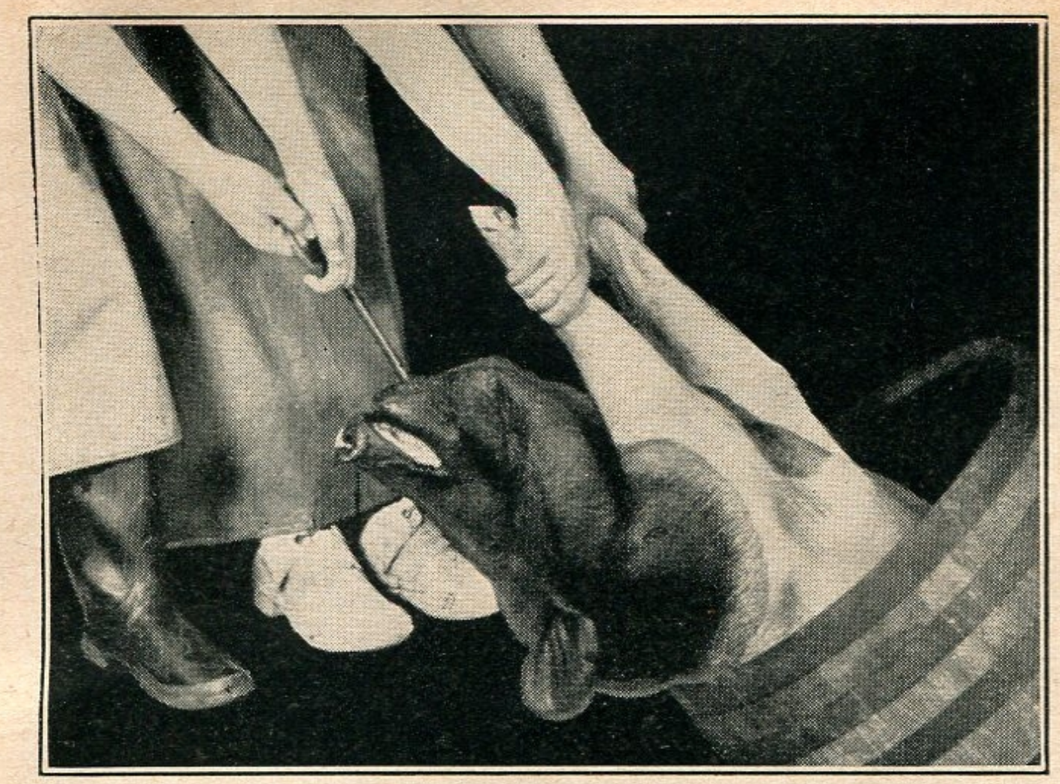


or it will enter the chest cavity which will cause internal bleeding and blood clots.

Do Not Try to Stick the Heart

Very often when sticking hogs someone will make an effort to stick the heart. This should not be done as the heart should be left uninjured in order that it may continue to function properly and pump out the blood as rapidly as possible. To reach the heart the sticking cut would have to be made very deep, which is almost sure to result in internal bleeding. To prevent internal bleeding the sticking should merely sever the large vein and artery well in front of the heart. A quick and thorough bleed is one of the foundation steps in putting up high quality meat and too much emphasis cannot be placed on the importance of a good bleed. Shooting or stunning before sticking should always be avoided unless the hog is very wild. A good bleed is difficult to obtain when hogs are stunned or shot.



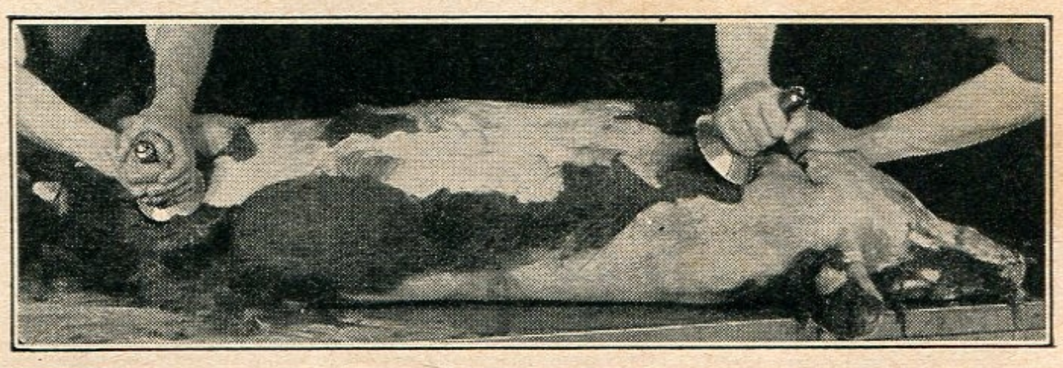


Scalding

Good equipment helps make the job easier, and a part of the equipment should be a scalding tank with a fire pit underneath for heating the water, and a heavy table for scraping alongside the tank. Where this type of tank is not available the next best arrangement is to heat the water in a large open kettle and use a barrel for scalding. The barrel should be set at about a 45° angle at one end of the scraping table, or if a hoist is available the barrel may be set upright under the hoist to save lifting.

Plenty of hot water at a temperature of about 150° and a little lye or wood ashes added make scalding easier. In very cold weather water should be about 160°. Keep the hog moving while in the water and remove as soon as the hair slips readily. By using a good thermometer you can always know when the water is at the correct temperature, which not only makes scalding easier but eliminates the chance of setting the hair.

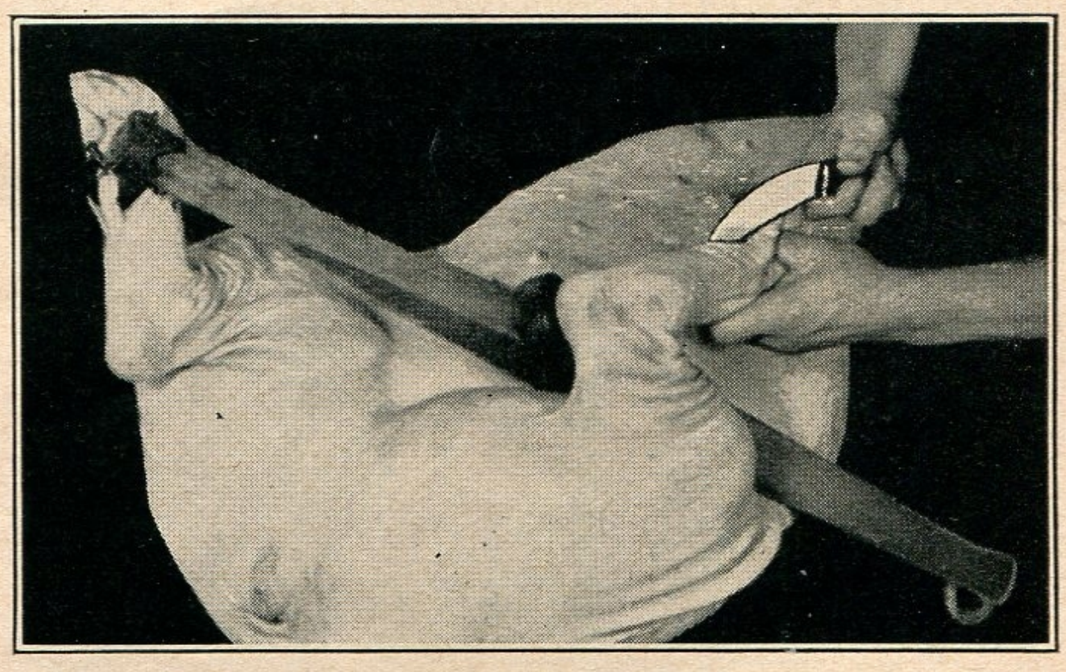
It is good practice to scald the head first while the hind legs are dry, then reverse the hog and place the hook in the lower jaw and scald the hind quarters. Where a large number of hogs are to be butchered and scalded at the same time a water heating tank with a fire underneath will be found very convenient as more than one hog can be scalded at once.



Scraping

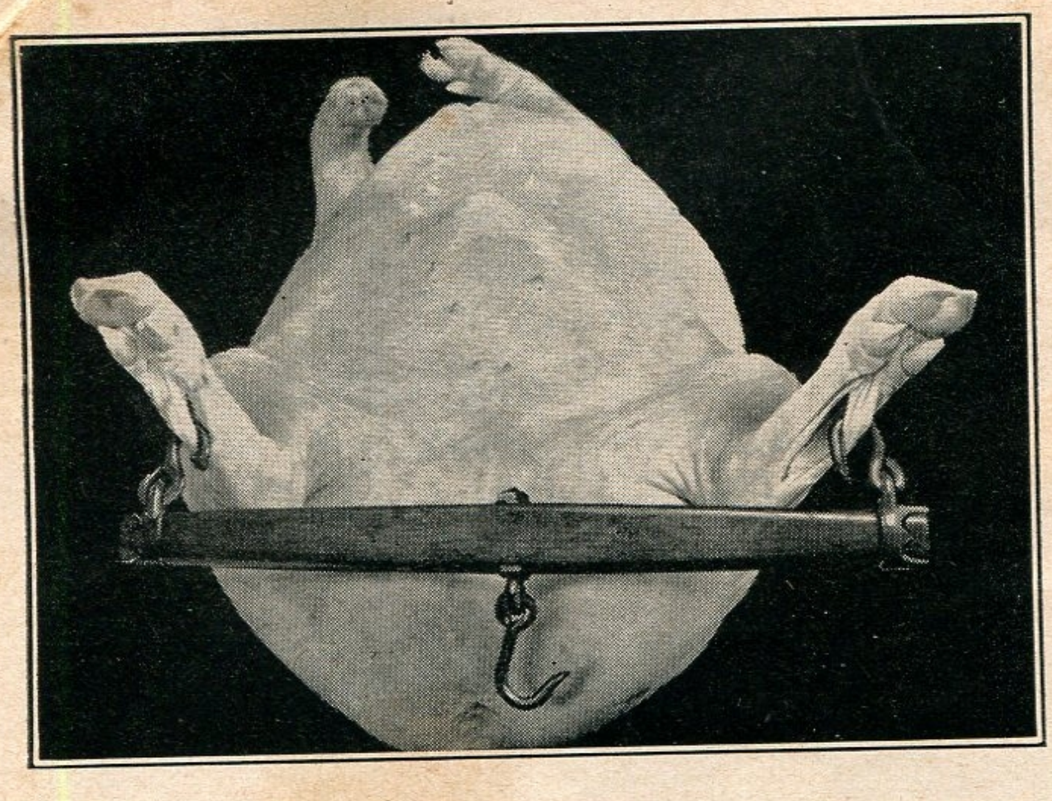
Bell scrapers are the most satisfactory tools for scraping hogs. A good quality bell scraper pays for itself in work and time saved many times over. The head and feet should be scraped first as these parts cool quickly. The scraping strokes should be made with the lay of the hair and it will come off easier. As soon as the hair is removed, pour some hot water on the carcass and place the bell of the scraper flat against the skin and move the scraper in a rotary fashion. This will massage out much of the dirt and scurf from the skin. A stiff bristle or wire brush is handy in cleaning up the carcass. Remove stray bristles with a little hot water and sharp knife or singe.





Working out Tendons

Make a deep cut up the center of the hind legs from the foot toward the hock. In each



incision three tendons will be found. Work these out with the fingers and hook over the gambrel stick or over the hooks in a short singletree. A block and tackle or chain hoist for swinging hogs makes butchering much easier. After swinging, wash the carcass clean with hot water and scrape. Then wash with cold water. Before making any of the cuts or opening the carcass be sure that all knives are clean and well scalded. Butchering tools that are dropped should be rescalded before using.



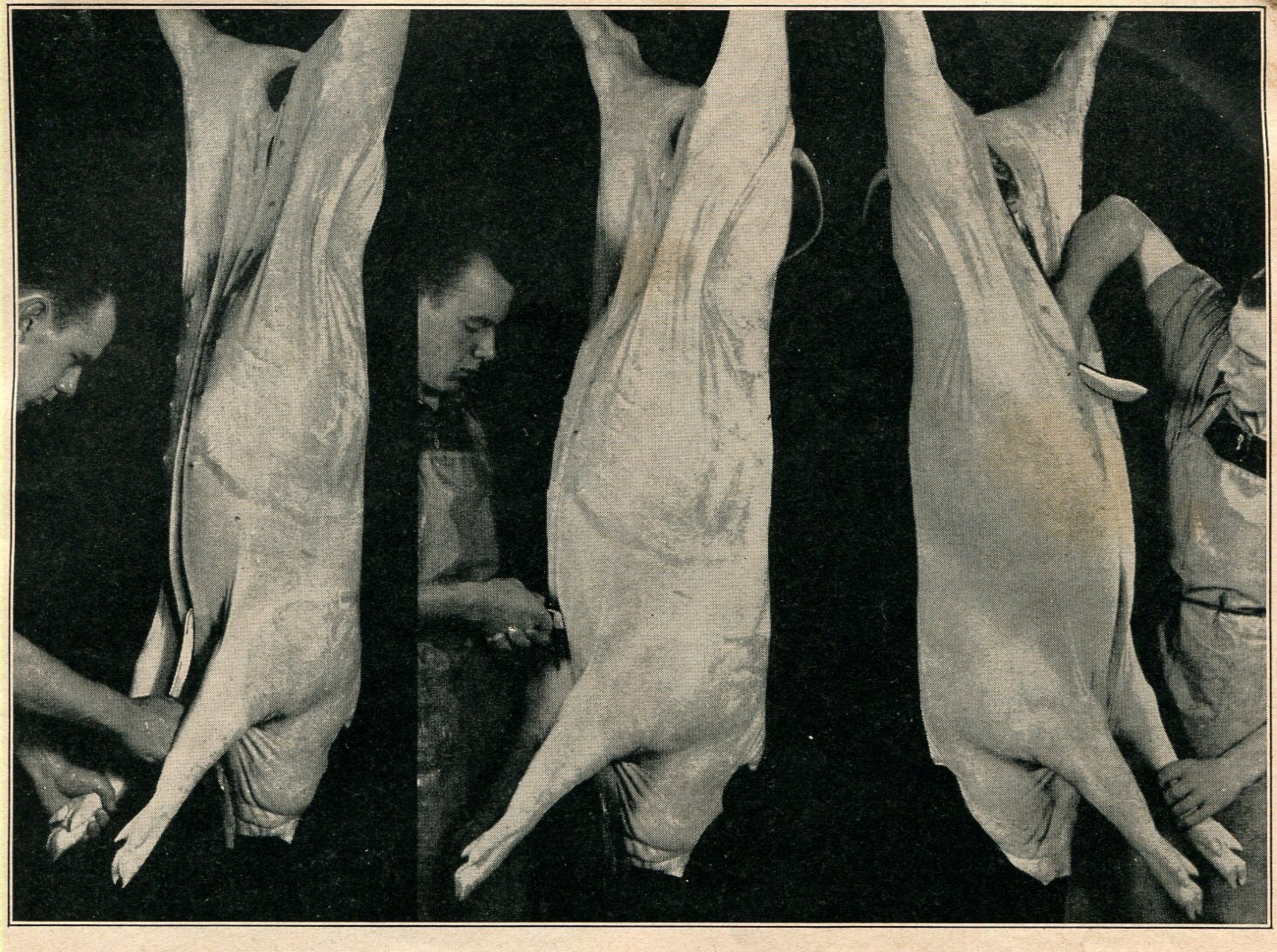


Removing the Head

Removing the head first gets it out of the way and is an aid to rapid chilling. It also permits the complete drainage of blood from the carcass. Make a cut just above the ears at



the first joint of the backbone and all the way across the back of the neck. Sever the gullet and windpipe to let the head drop, then pull down on the ears and continue the cut around the ears to the eyes and then to the point of the jaw bone. This lets the head come free but leaves the jowls on the carcass. The head should be washed and trimmed as soon as possible. This method of taking off the head is very practical. It makes a neater job and helps get a better chill.



Scoring the Belly **Splitting the Breast Bone** **Ripping the Belly**

Score the belly by making a slight incision from a point between the hams to the sticking cut in the throat, but be careful and do not cut through the belly wall. Now place the knife in the sticking cut at the throat with the point against the backbone. Cut upward, using the knife as a pry to split the breast bone and divide the first pair of ribs. This is pictured in the center illustration above.

Be careful in splitting the upper portion of the breast bone not to cut into the stomach. This portion is thin and the stomach lies immediately beneath. With older or heavier hogs a saw may be needed to split the breast bone. The blood that has accumulated in the chest cavity will drain out when the breast bone is split and you can tell whether you did a good job of sticking by the amount of blood in the chest cavity when the breast is opened. If the hog was swung before sticking and the vein and artery severed well in front of the heart, very little blood will be left in the chest cavity to drain out. Getting a good bleed is very important as meat can not be properly chilled and cured without being properly bled.

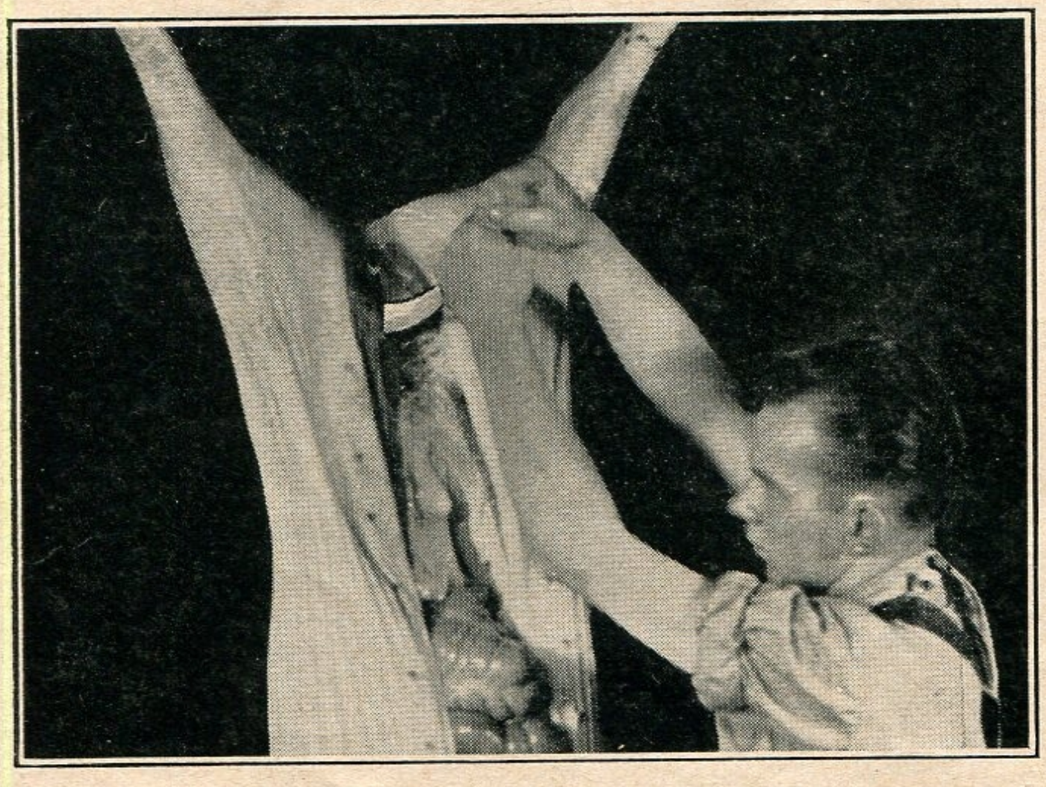
After the breast bone is split, make a short incision in the abdominal wall near the top. Then place the hand clasping the knife handle inside the abdominal wall, with the blade pointing out. Let the fist that grips the handle drop down until the knife blade slants upward. The cutting is done with the heel of the blade and the fist crowds the intestines away from the outer edge as the ripping is continued downward. When the belly wall is cut through the intestines will fall forward and downward but the attached muscle fibre will not let them fall far.

This method of ripping the belly is the safest and quickest way to do it and you can work without fear of cutting the intestines. It is awkward and slow work to try and rip the belly with the point turned inward as the slightest slip of the knife can easily slit one of the intestines, and cause contamination.



Splitting the Aitch Bone

Make a cut in the lean part of the meat squarely in the center between the two hams. When the aitch bone is reached the point of the knife is placed against the center seam of



the bone. By striking the butt of the knife handle with the palm of the hand the seam of the aitch bone is split quite easily.

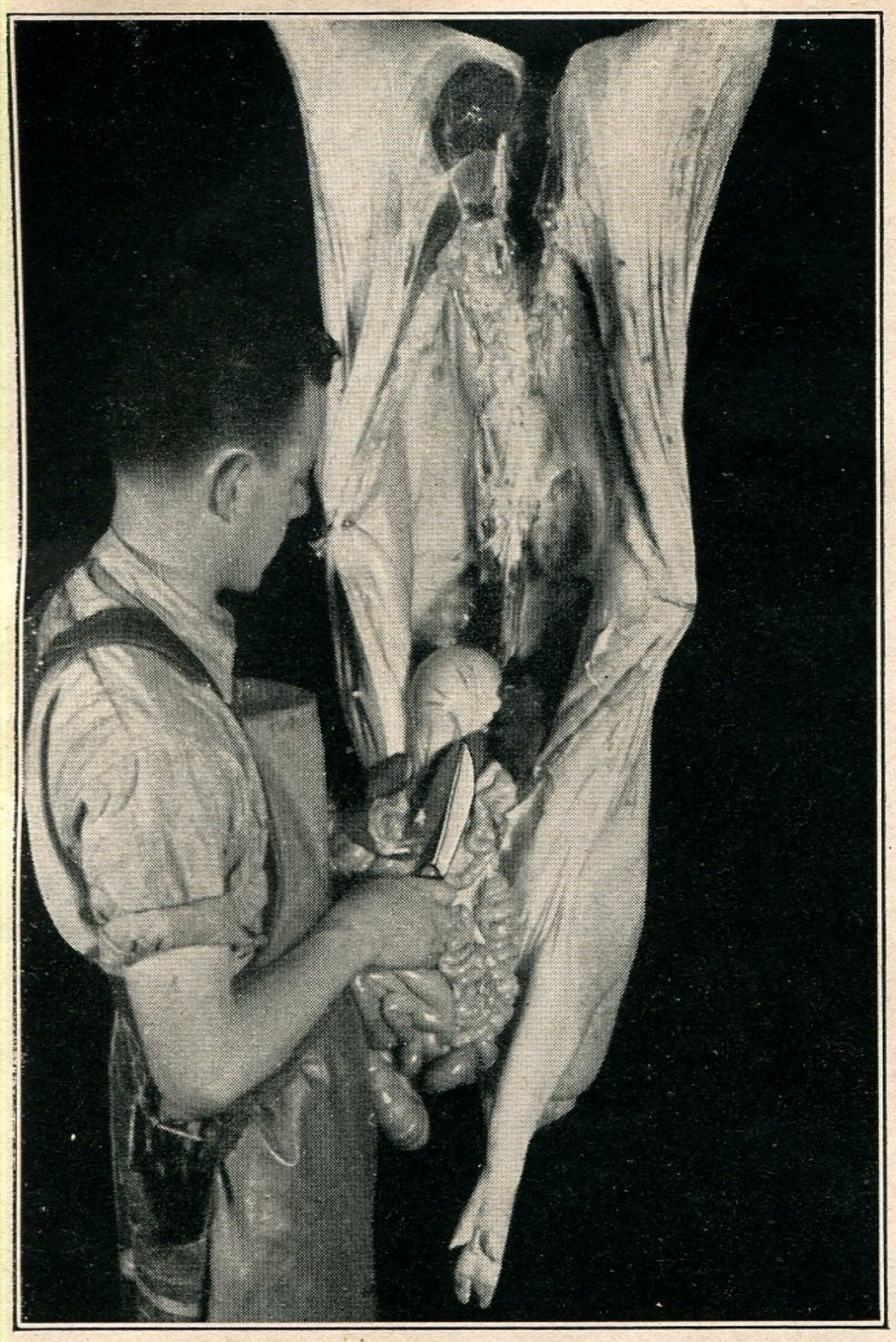
Another method is to bear down with a straight cut with the point of the knife in order to split the aitch bone. Either method is good. With older hogs it may be necessary to use a saw to split the aitch bone.



Loosening the Bung

Grasp the bung gut just below split in the aitch bone and loosen upward toward end of bung. Then start in the front and cut completely around bung end. Securely tie the end with a cord and pull bung out and down, cutting around it where it does not pull loose.





Removing the Entrails

When the bung gut is worked down toward the entrails the entire mass of entrails should be worked outward and downward leaving as much fat as possible along the backbone. The kidneys are left in the leaf fat which surrounds them. The stomach will be found on the left side and the liver on the right side.

Take a firm hold on the mass of entrails and roll them forward along with stomach and liver. When this is done the diaphragm, which separates the chest from the body cavity will be exposed. Through the center of the diaphragm the gullet will be found leading to the stomach. It should be severed at this point, which permits the entire mass to come free.

Place the mass of entrails on a table or in a tub. Cut off the liver and trim out the gall bladder. Wash the liver in clear, cool water. Next remove the spleen or "melt." Covering the stomach and attached to its outer border is a thin layer of "web fat." This should be trimmed out, washed in cold water, and hung up to chill as you may want to use it for lard. The stomach should be cut loose and tied off.

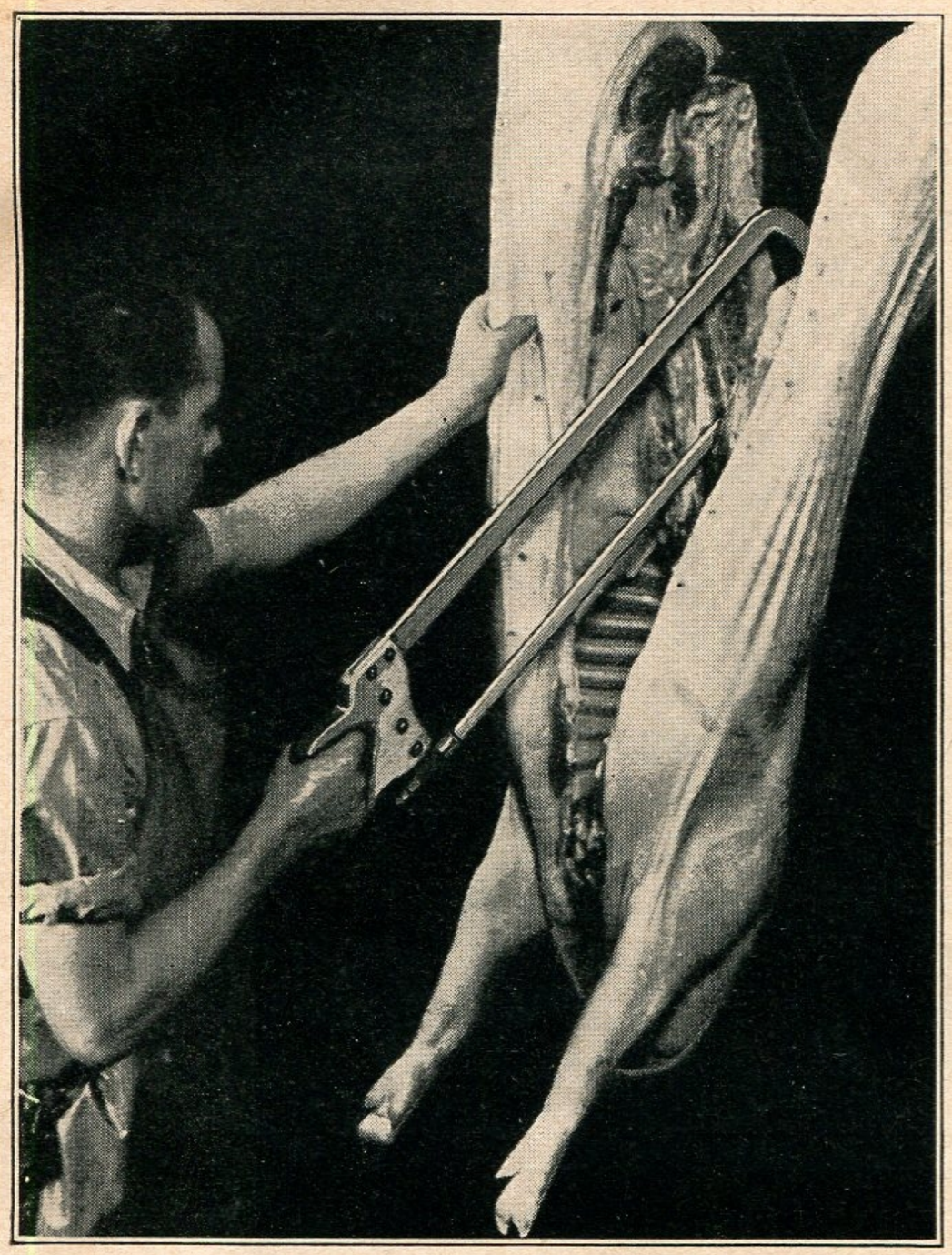
To remove the heart and lungs from the carcass, make an incision through the diaphragm where the red muscular portion joins the white connective tissue. This exposes the heart and lungs, which should be pulled downward and cut free from the backbone. The heart is trimmed up, washed, and chilled.

Preparing Casings

If the intestines are to be run, this should be done while they are still warm. The start should be made where they leave the stomach. If the intestines are to be used for casings the end should be tied and the thumb and forefinger of the left hand placed along the "ruffle fat." With the right hand the intestines are torn from the attached fat.

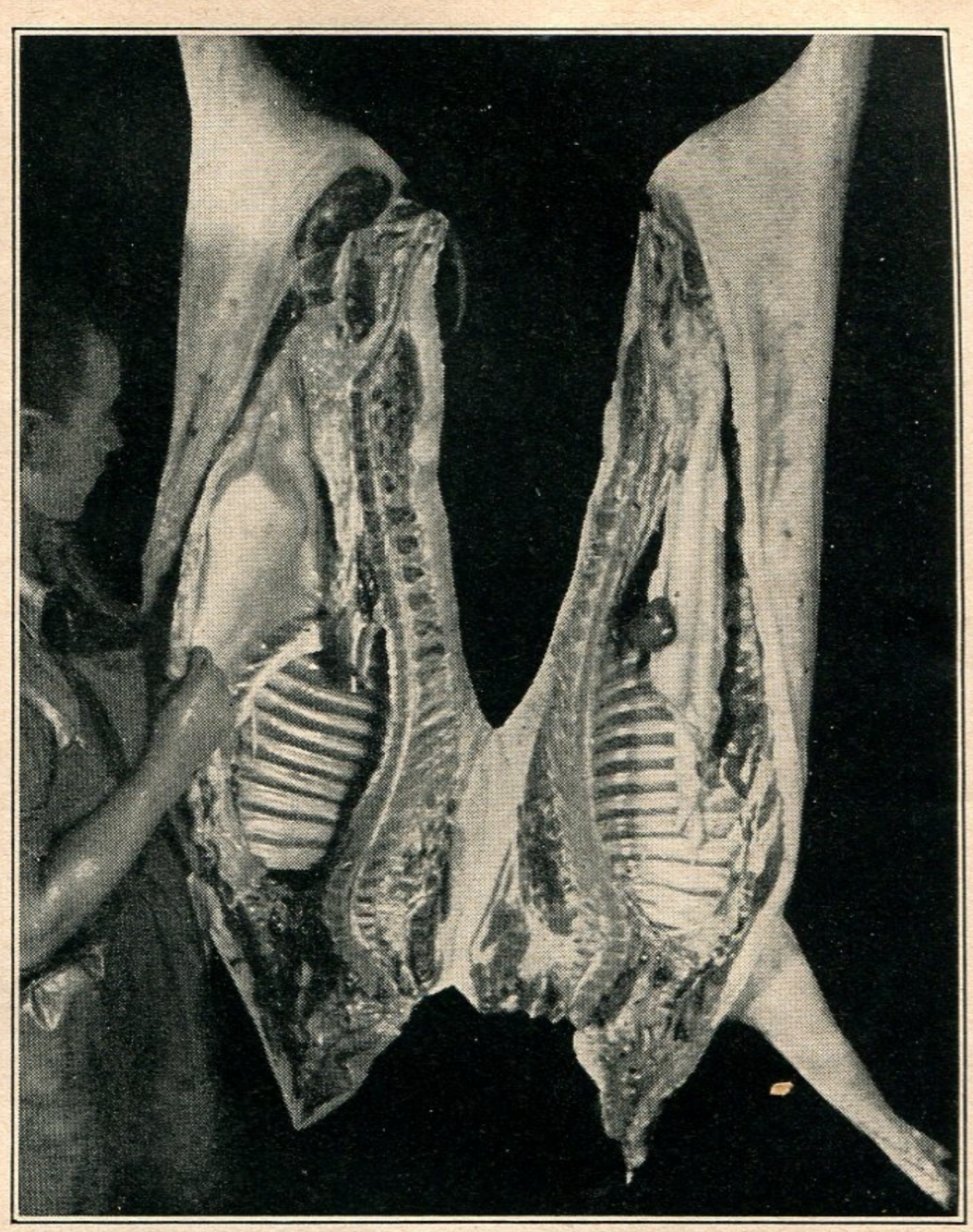
Only the small intestines are generally used for casings, so when the large intestine is reached the fat is removed, the small intestine tied off, and the large intestine discarded. The ruffle fat should not be used for high grade lard but is good for making soap grease.

If the casings are to be used, the contents should be carefully stripped out and the casings thoroughly washed. Then reverse them by turning up a fold at the end of the casings like the cuff on a pair of trousers, and warm water poured into this fold. It is best to have one person hold the intestines, one to pour the water, and a third to "feed" in the intestines as the weight of the water reverses them. To make the job easier, cut the intestines into several lengths. The mucous coat, which is now on the outside after the intestines are reversed, can be scraped off with the back of the knife blade, or scraped through a sharpened notched stick by drawing the casing between the notch and the thumb. To do a good job of cleaning, this operation should be repeated several times, and the casings washed in lukewarm water. If the casings are not to be used at once they should be packed in dry salt until they are to be used.



Splitting the Backbone

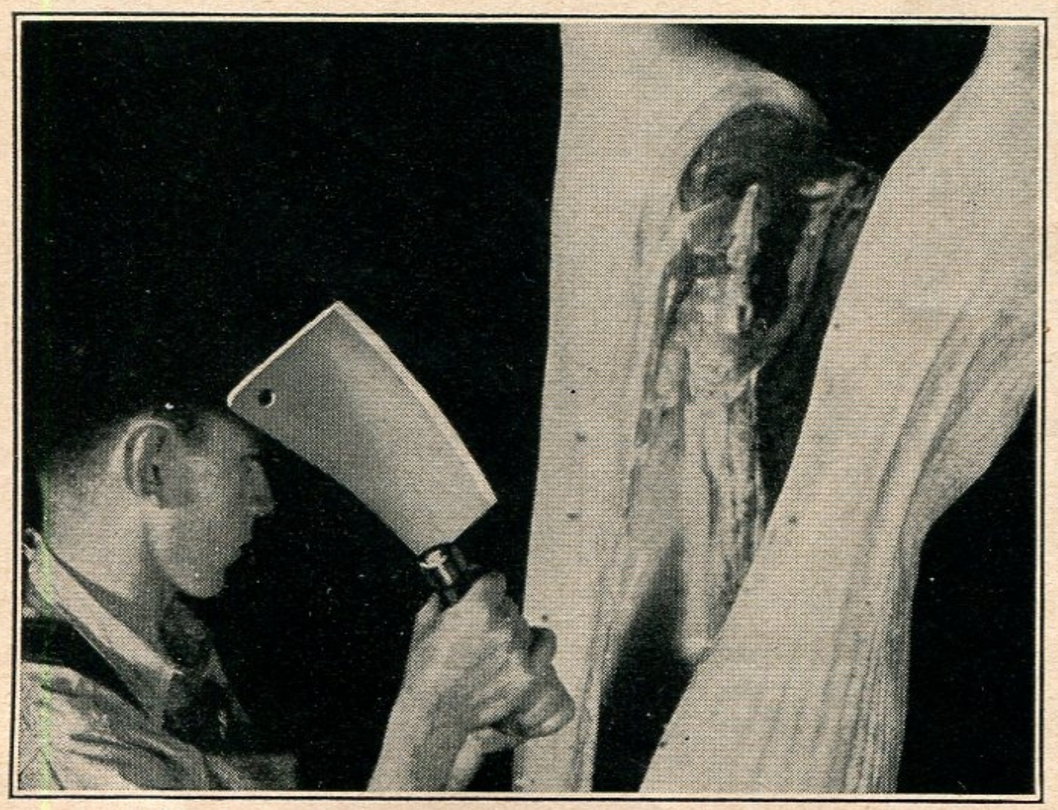
Split the hog carcass while it is still warm. This helps hasten chilling as more surface is exposed. After washing inside the carcass, center split it down the middle of the backbone with a saw or cleaver. Leave about 15 inches of skin uncut at the shoulders to keep the carcass from separating or slipping off the gambrel or singletree. You will find that center splitting is better because it gives you more useful finished cuts.

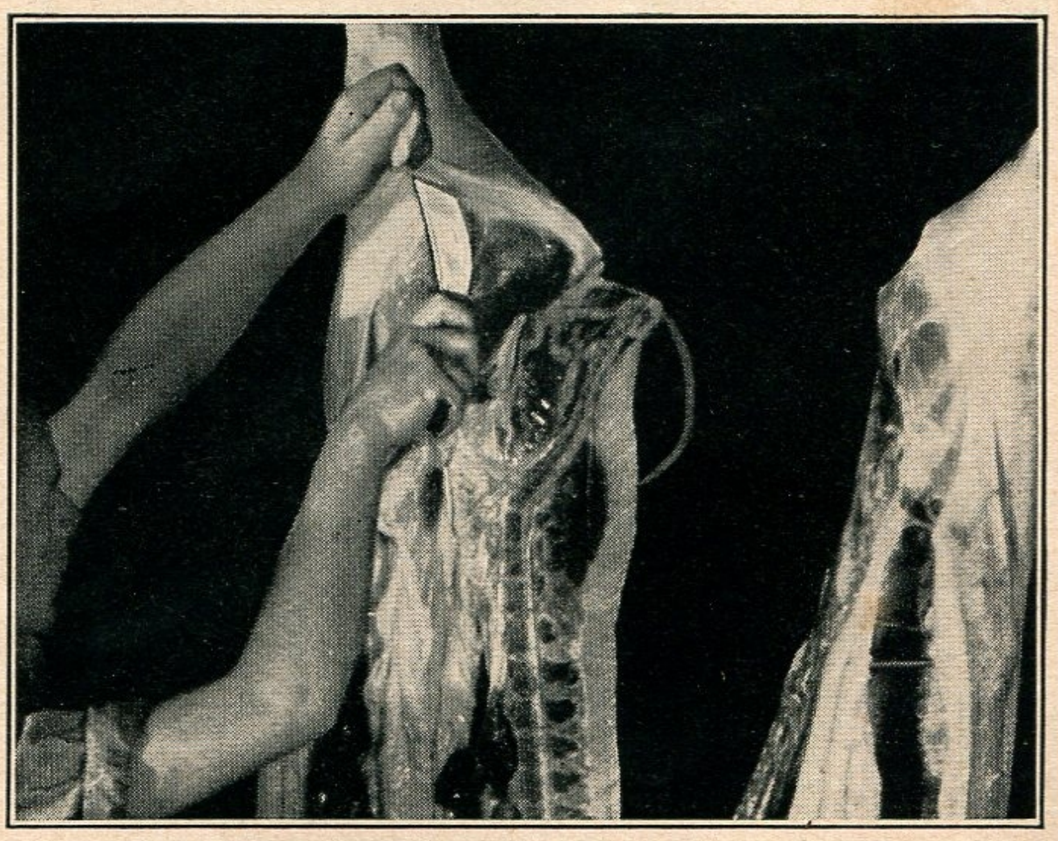


Fisting Out Leaf Lard and Facing Hams

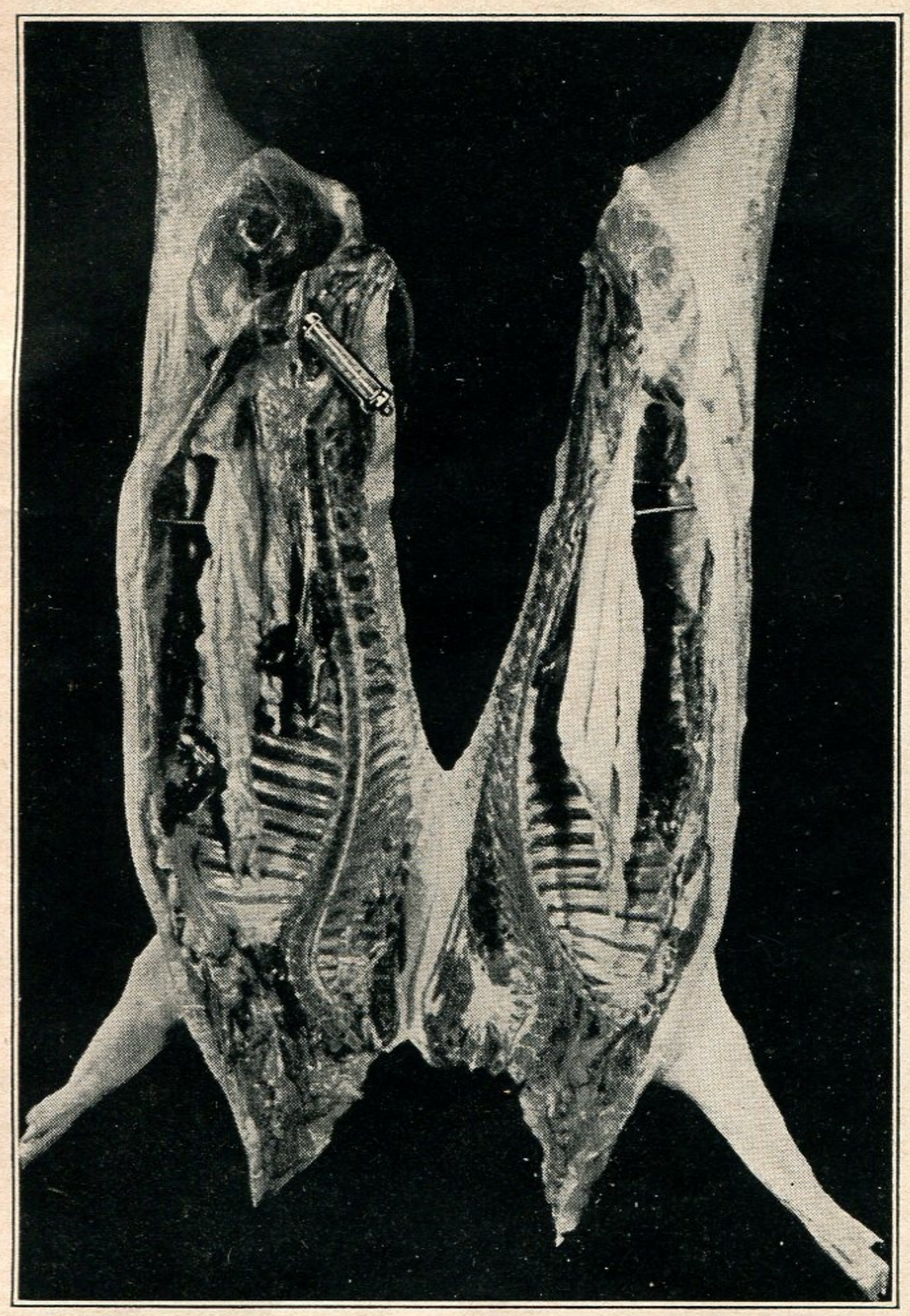
Hold the end of the leaf fat with one hand and with the fist of the other loosen the leaf fat by fisting upward. The leaf fat is easily removed while the carcass is warm and its removal helps the carcass chill out quicker.

For the same reasons, the hams should be faced while they are still warm. Start the cut at the flank and continue by following the curvature of the ham to remove the outer layer of fat and skin from the inside of the





hams. The thin fibrous membrane next to the lean meat will shrink to it, giving a smooth appearance to the hams after they are cured. This membrane also protects the hams.



Chilling

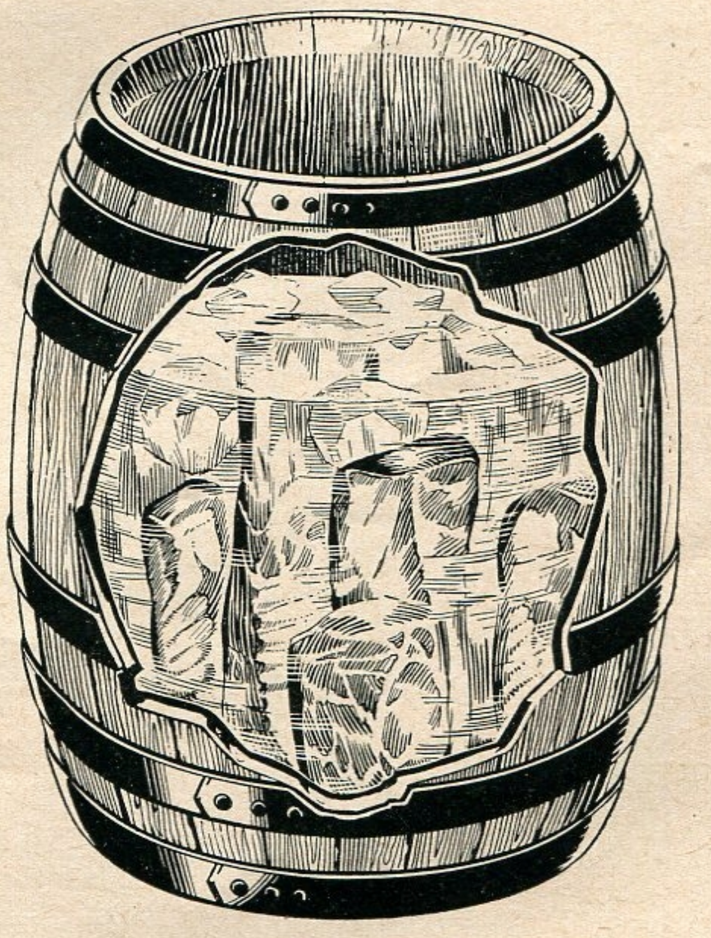
The carcass is now ready for chilling and it is impossible to do a neat job of trimming if cutting up the carcass is undertaken before it is thoroughly chilled out.

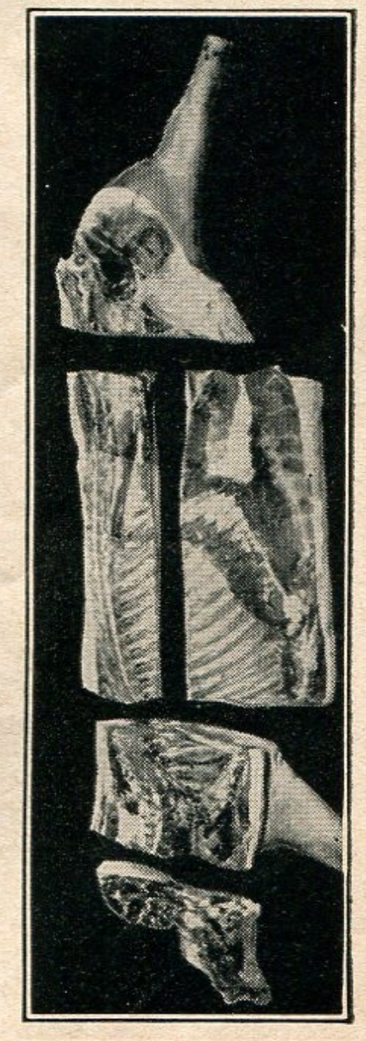
A quick and thorough chill is a very important factor in turning out good meat. With the head removed, the hams faced, and the leaf fat fisted loose and the carcass split down the center of the backbone, you can readily see how open it is for chilling. The air can circulate freely to each part of the carcass, taking full advantage of the weather for getting a good chill. About 24 hours are necessary for proper chilling, and a good rule to follow in warmer sections is to kill in the afternoon and then the cool night is just ahead for starting the chill.

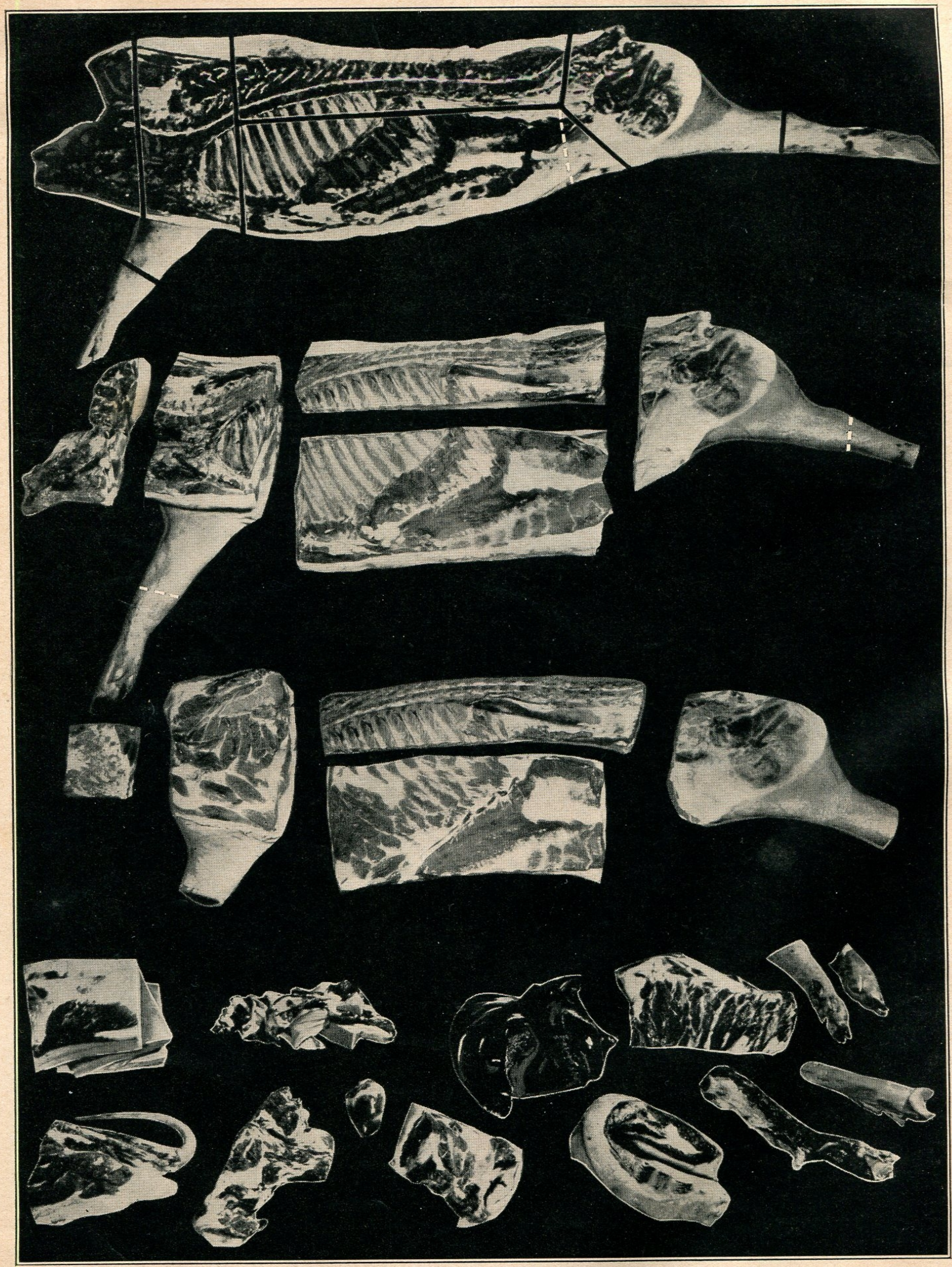
For proper chilling the temperature in the center of the hams should be lowered to around 33 to 35°. A meat curing thermometer inserted into the center of one ham will show you when the meat is properly chilled.

If the weather is not cool enough to insure a satisfactory chill, the iced brine method of chilling is a good plan to follow. By cutting each half of the carcass as illustrated below you can quickly separate it into a few major pieces. Fill a clean barrel about a third full of water, stirring up in the water about three pounds of common salt. Put in some large chunks of ice and the pieces of meat. This iced brine will be colder than ordinary ice water and will satisfactorily chill the meat even in mild weather. Another method is to place a layer of chipped ice on a clean surface, spreading the carcass out on the ice and putting additional chipped ice on top. The iced brine method in the barrel, however, is more efficient and gives a better chill.

Meat should not be cut up and put in cure until it is thoroughly chilled and all the animal heat is out. A good job of cutting cannot be done on warm meat. Neither should salt be applied on warm meat. Very often home cured meat has been made inferior in quality and actual loss caused by cutting up and salting meat that still has the animal heat in it. A good cure follows a good bleed and good chill.







It Pays to Do a Neat Job of Butchering and Trimming

The black guide lines in the top picture at the left show where the different cuts should be made for cutting up the carcass. Well trimmed meat cures out better and with less waste. The principal cuts are ham, loin, bacon, shoulder, and jowl. All of the other pieces can be classified as trimmings.

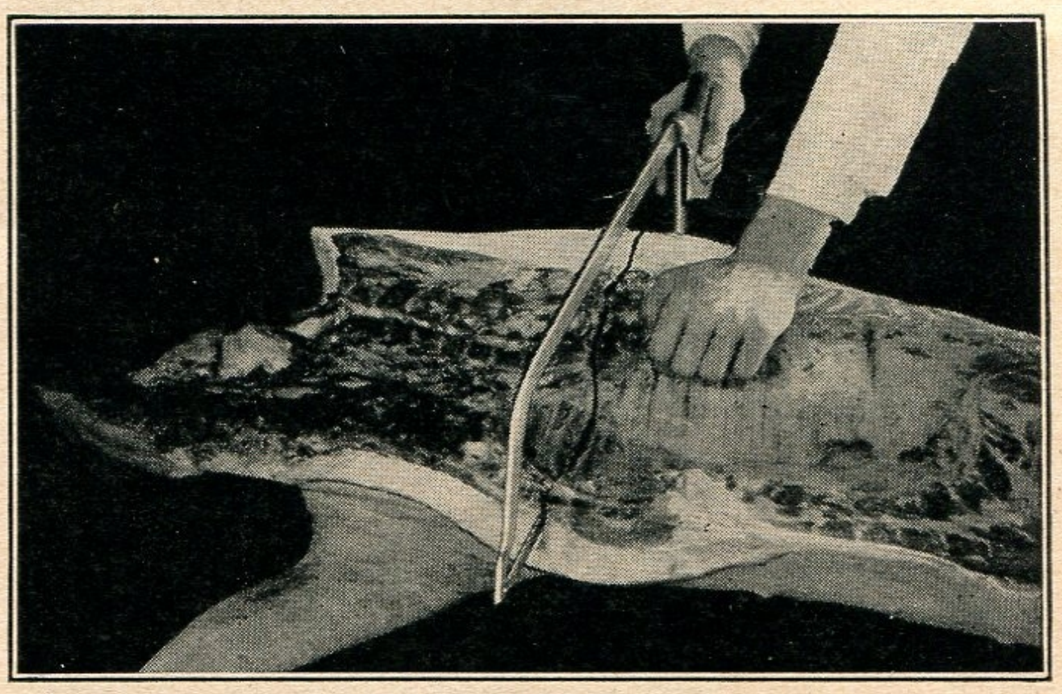
There is both pride and pleasure in unwrapping a neatly trimmed ham, shoulder, or bacon side months after the meat is cured. By doing a neat job of trimming all of the small extra pieces can be used to greater advantage for sausage, head cheese, scrapple, etc. than if they were left on the larger cuts where they would dry up in the cure and be of little value.

The second picture at the left shows the major cuts before they are trimmed. The third picture shows the trimmed cuts and the last picture shows the trimmings.

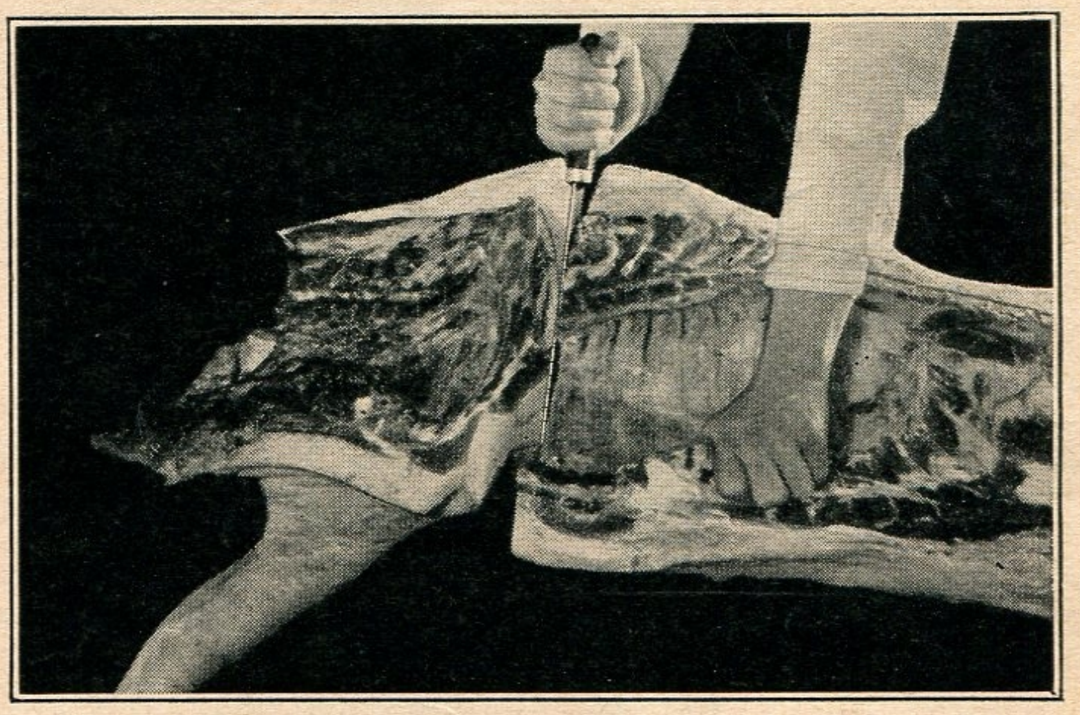
Cutting and Salting Warm Meat Often Causes Bone Souring

Meat should not be cut up and put in cure until it is thoroughly chilled. Bone souring is often the result of meat not being properly chilled or from applying Salt on warm meat. It is often believed that meat should be trimmed and salted as soon as butchering is completed or it will not take the Salt properly. Nothing could be further from the facts than this, because actual harm instead of good can easily be done by Salting warm meat.

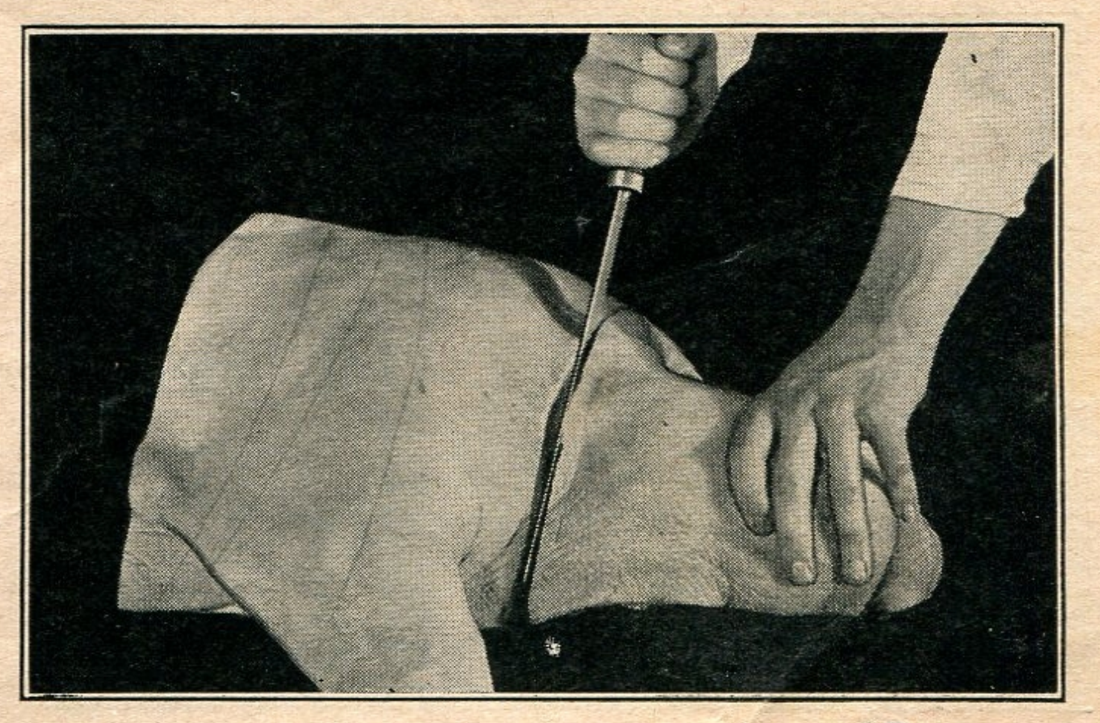
When Salt is applied on warm meat it helps hold the animal heat in and this heat, along with moisture, gases, and a little blood that is usually in the joints, makes an ideal combination to start bone taint which in a short time may cause souring and spoilage. Meat spoilage can be brought about by a number of causes. If the hogs are hot and excited when butchered the meat will be in a feverish condition, which makes it much easier for souring to start before the meat can take the cure. If a good bleed was not obtained, the excess blood around the joints can easily cause souring to begin. If a good chill is not obtained the natural bacteria in the meat multiplies faster than the cure can take hold. If Salt is applied on warm meat this can cause souring to start by helping hold the animal heat in the meat instead of allowing it to escape.

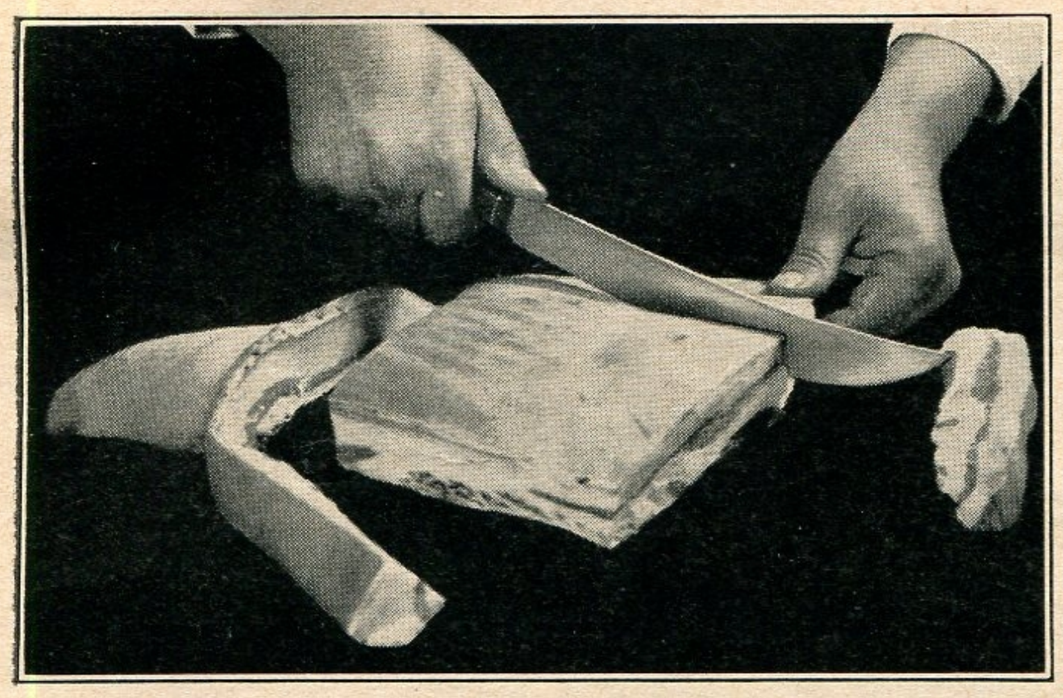


Start cutting up the carcass at the shoulder, sawing through the third and fourth ribs at right angles to the back. Each side has 14 ribs.

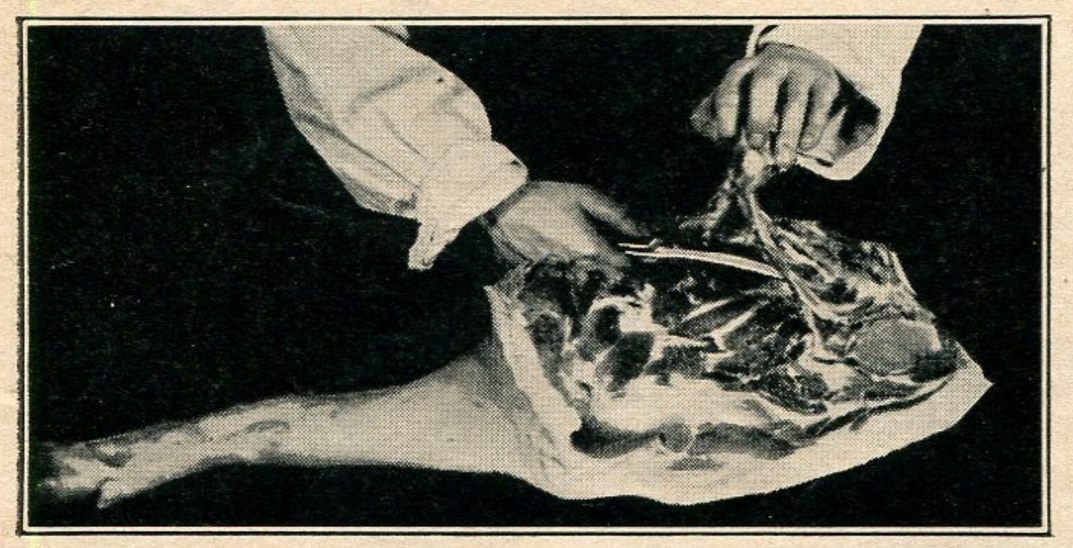


Complete the cut with the knife and turn the shoulder over and cut off the jowl at a point where the backbone ends, which is in line with the wrinkle of the neck.





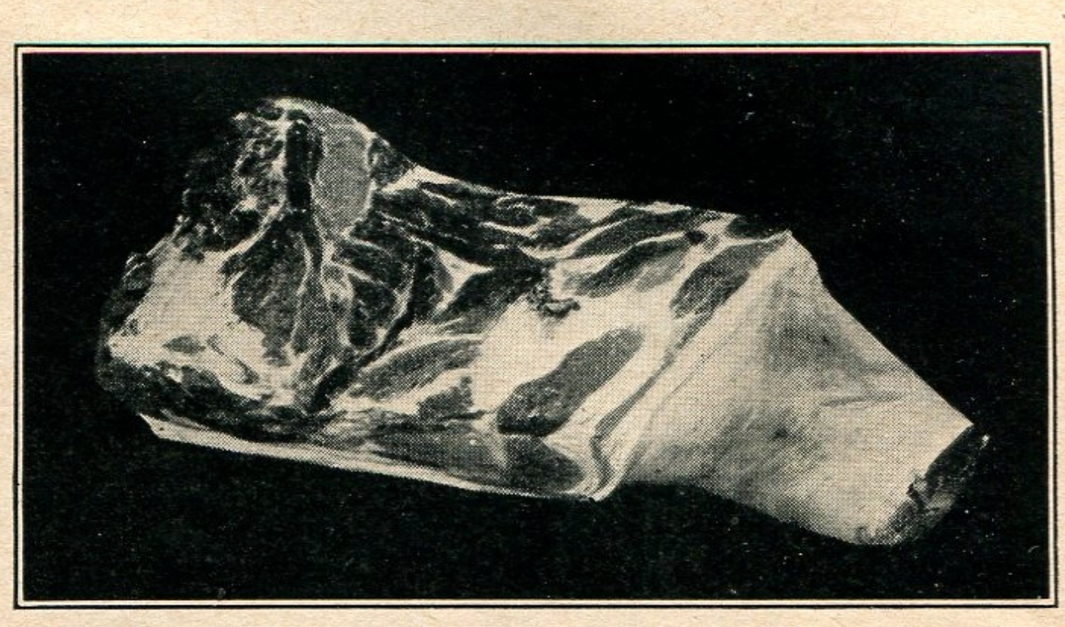
Trim some of the cheek meat from the jowl and flatten it out with the broad side of a cleaver or hatchet and square it up by trimming with a knife. The trimmed jowl is known as a "bacon square" and can be cured and used the same as bacon, or used for seasoning with boiled foods.



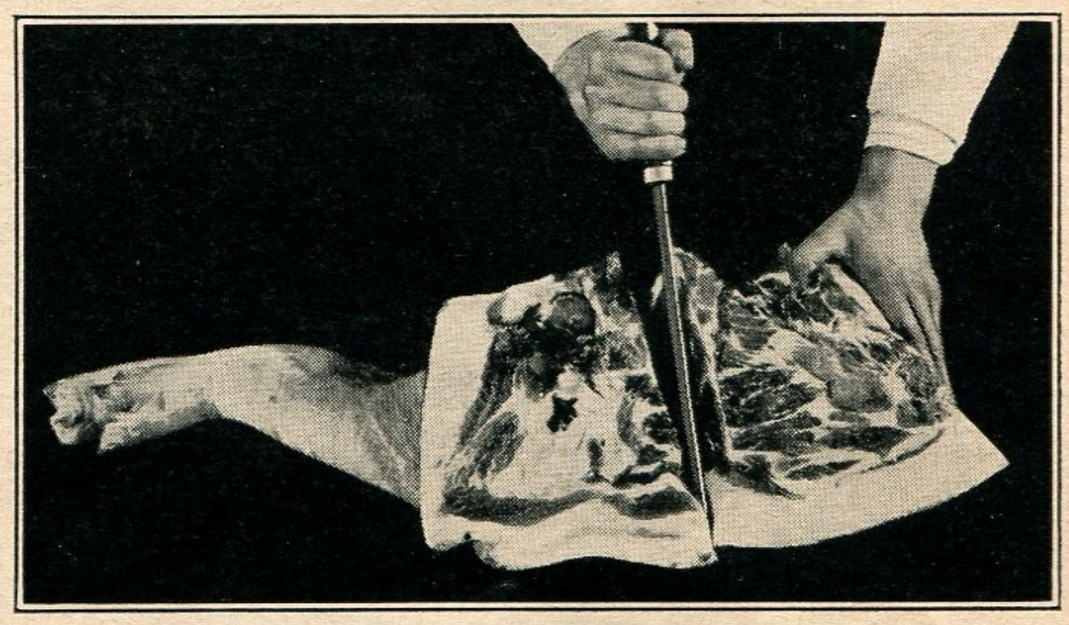
Remove the neck bone from the shoulder, leaving very little meat on the bone. Trim up the shoulder and cut off the shank. This is the "long cut" method of trimming and will give you the maximum of cured meat from the shoulder. Shank is sawed off above knee joint.

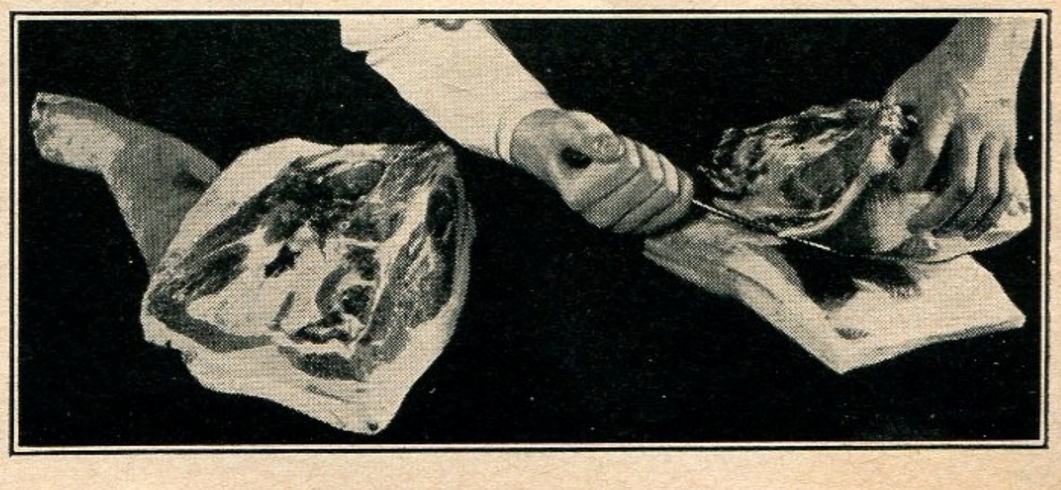


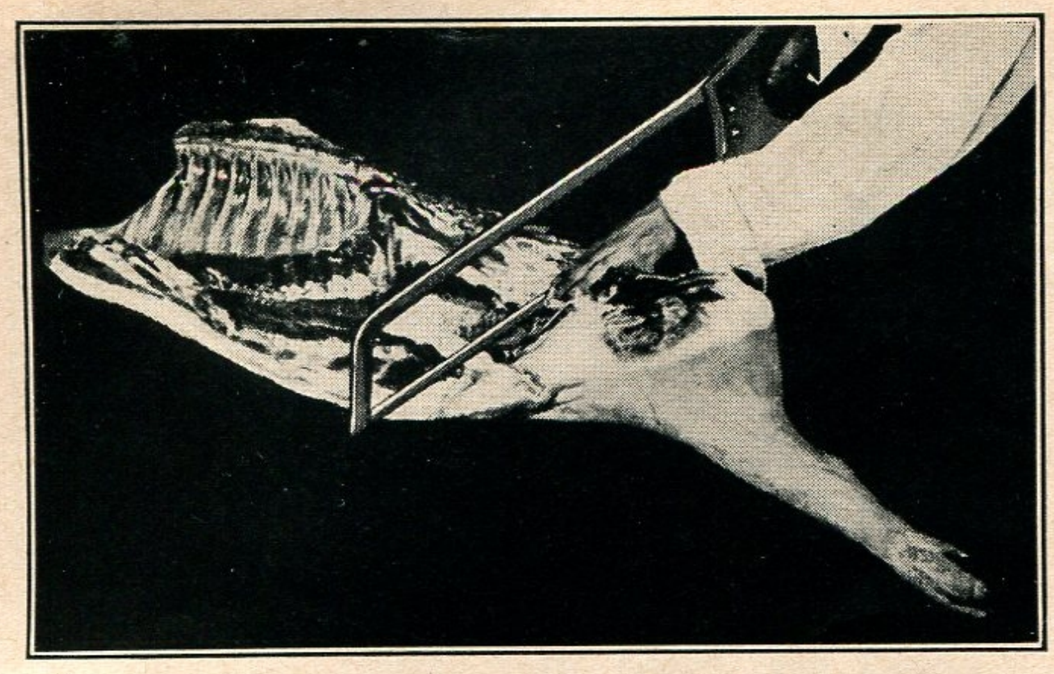
Long Cut Shoulder Ready for Curing



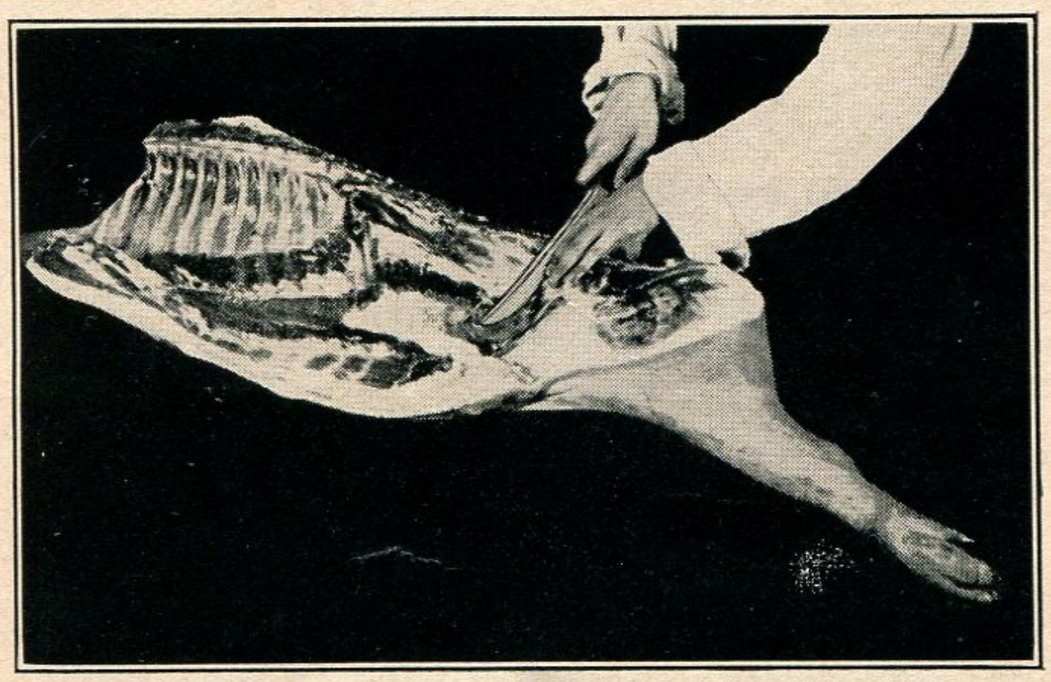
Where smaller cured cuts are desired, the shoulder can be divided between the smallest part of the blade bone, producing a picnic shoulder and butt. The picnic shoulder will cure out quicker than the long cut method and makes a convenient, handy size shoulder for small families. When the shoulder is separated into picnic and butt the clear plate, which is the covering of fat on the top of the shoulder butt, is trimmed off. This fat may be cured for seasoning or used for lard. The lean portion is known as the "Boston" butt and can be cured or used for sausage. When neatly trimmed up the picnic shoulder has the appearance of a small ham.



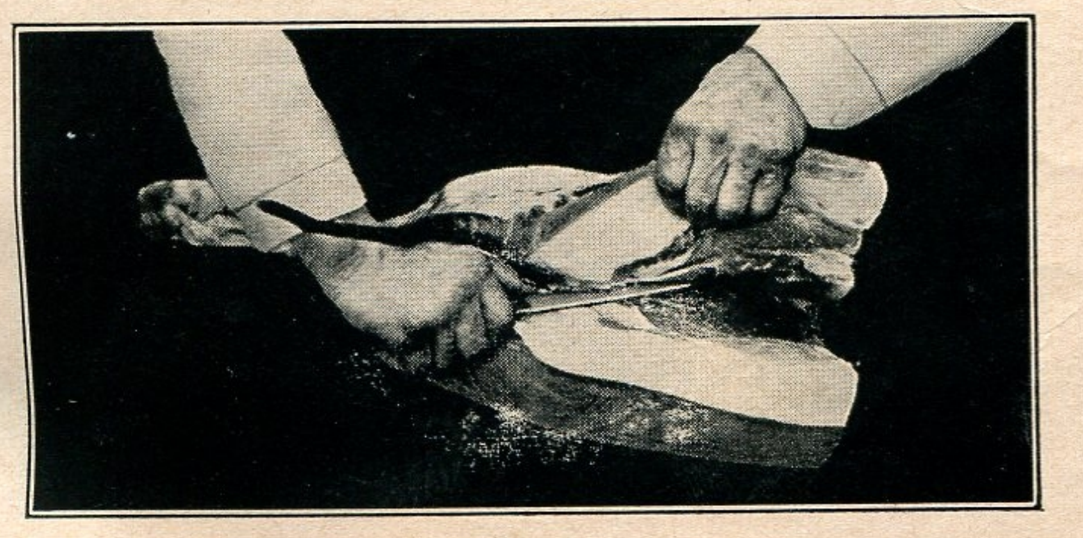


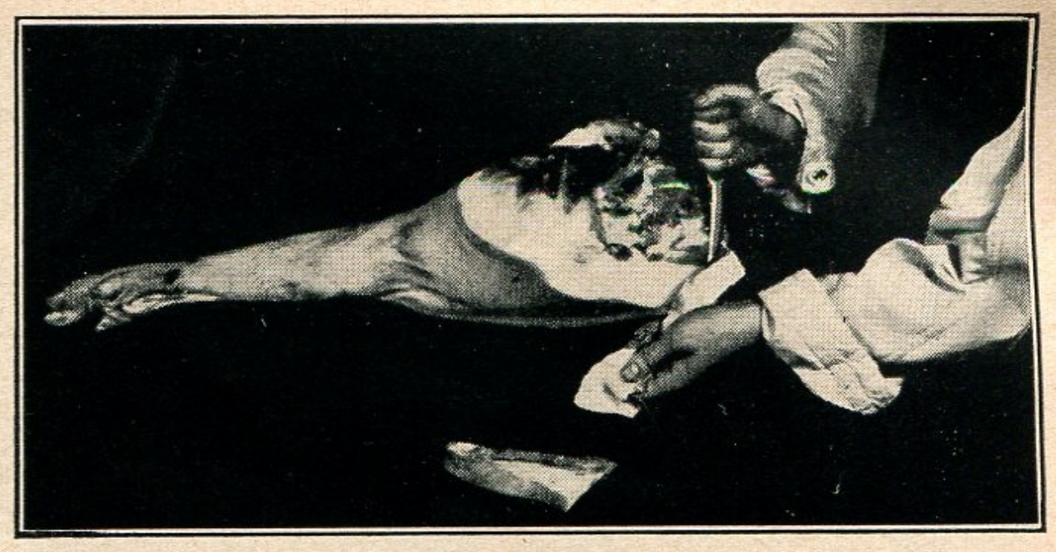


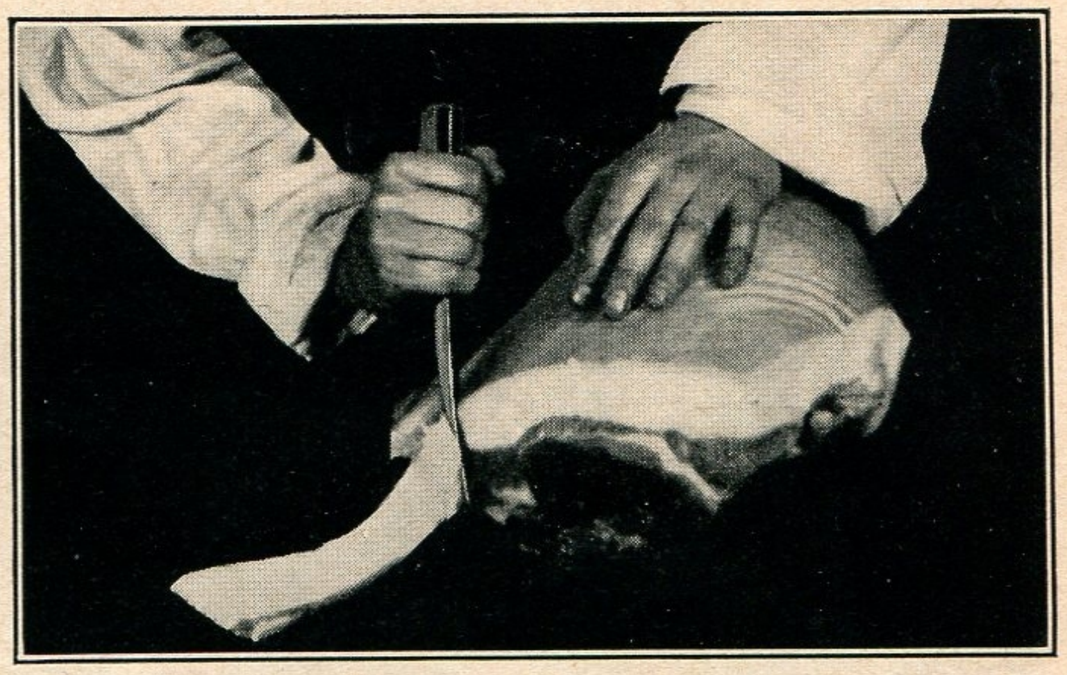
To take off the ham, saw on a line at right angles to the hind shank and at a point about three finger widths in front of the aitch bone. Finish the cut with the knife and start shaping the ham by curving the cut on the belly side.



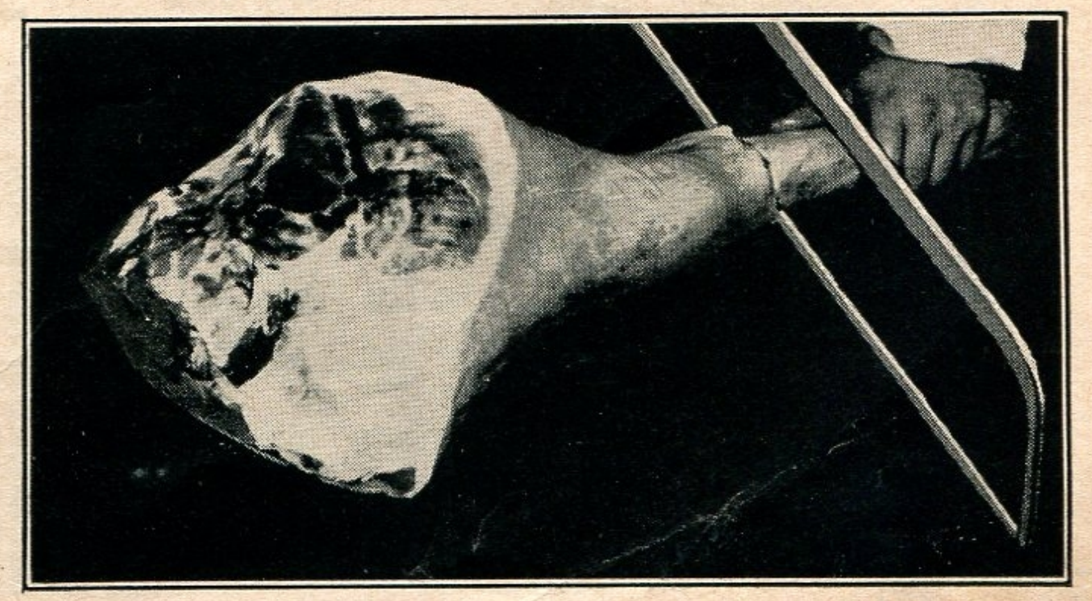
To remove the tail bone slip the knife under the tail bone and continue the cut along the bone, keeping the knife as flat as possible. If the hams were faced when the carcass was hung up to chill, each ham will now require comparatively little trimming. When the tail bone is removed, the hams should be smoothed up and all loose pieces of meat trimmed off and put in sausage. If these corners and loose pieces are left on the hams they will dry up in the cure, having little food value, and the hams will be less attractive. Hams that are neatly trimmed, cure better and are easier to wrap.





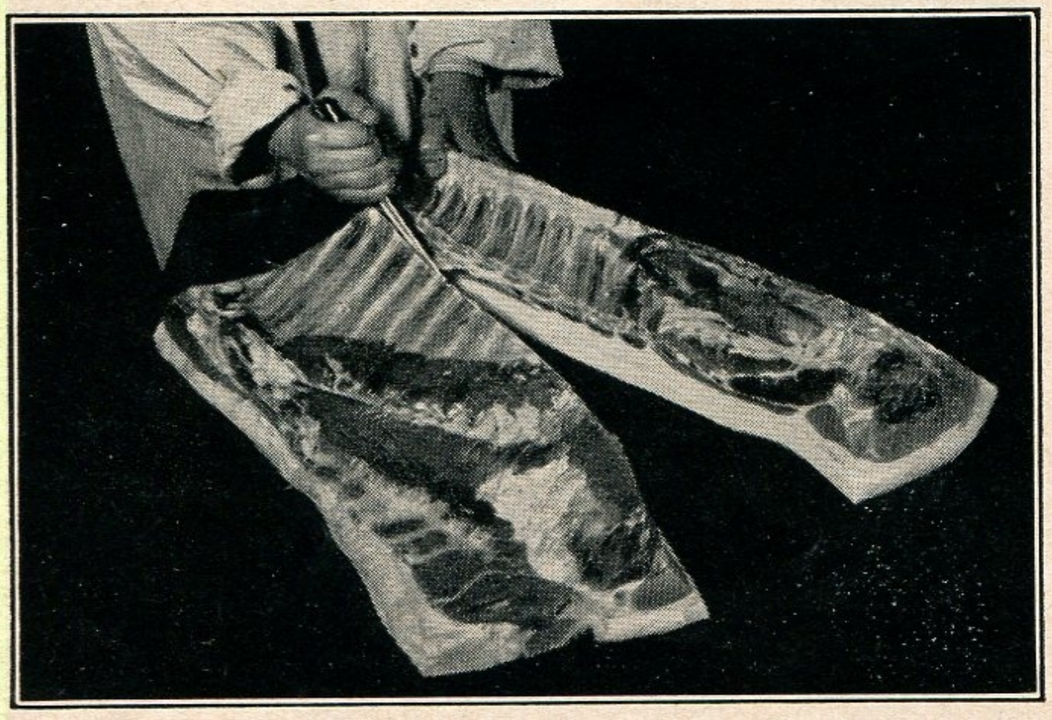


If hams are exceptionally fat, and if too much fat is objectionable, the hams can be skinned. This is done by leaving a collar of skin around one-third of the ham at the shank end. The balance of the fat is trimmed off, leaving about ¼ inch of fat over the lean. Skinned hams do not keep as well as hams that are not skinned and for that reason skinning is not recommended as a general practice. After hams are trimmed, saw off the shanks just below the button of the hock.



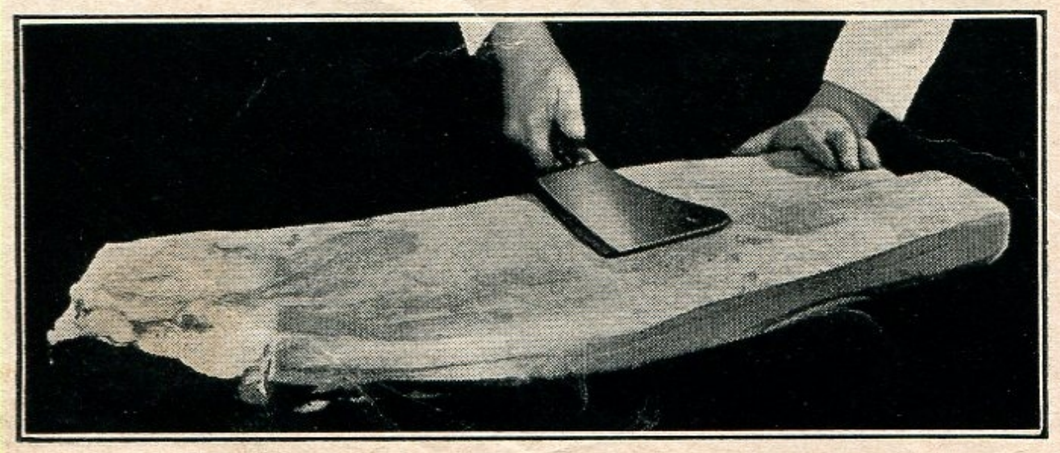


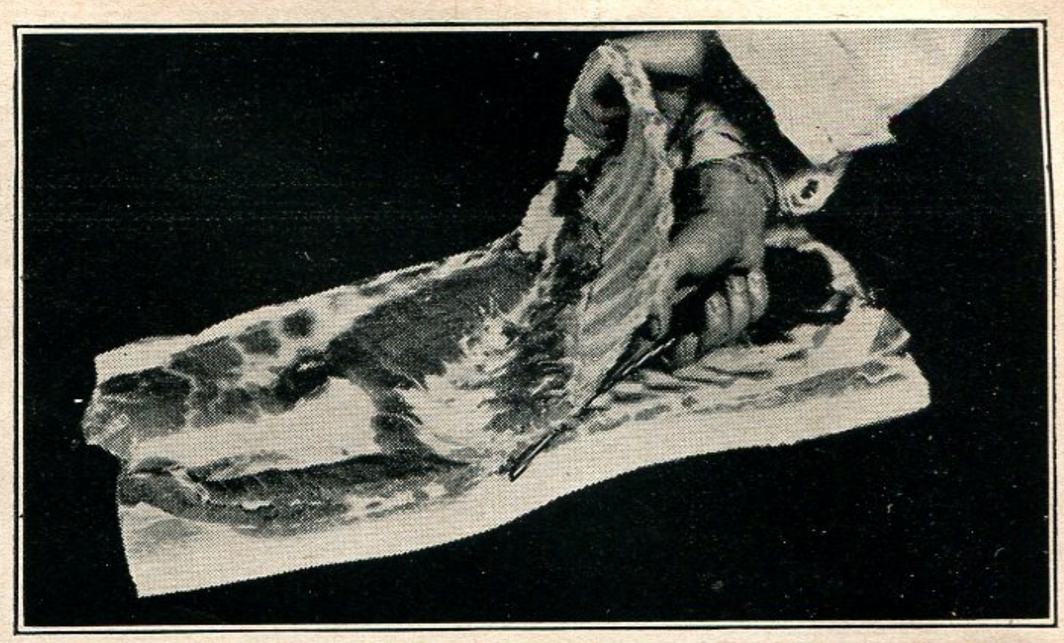
To separate the loin from the belly, the ribs are sawed across at their greatest curvature. This is about ⅓ the distance from the top of the backbone to the bottom part of the belly edge. Make this cut so as to include the tenderloin with the loin. After the ribs are sawed



through, finish the cut with the knife completely separating the belly side from the loin. Lay the belly on the table, skin side up, and smooth out the wrinkles as well as possible with the palm of the hand. A few sharp blows from the broad side of a cleaver or hatchet will help loosen the spare ribs from the belly.

Now turn the belly skin side down and trim out the ribs. Start this cut by loosening



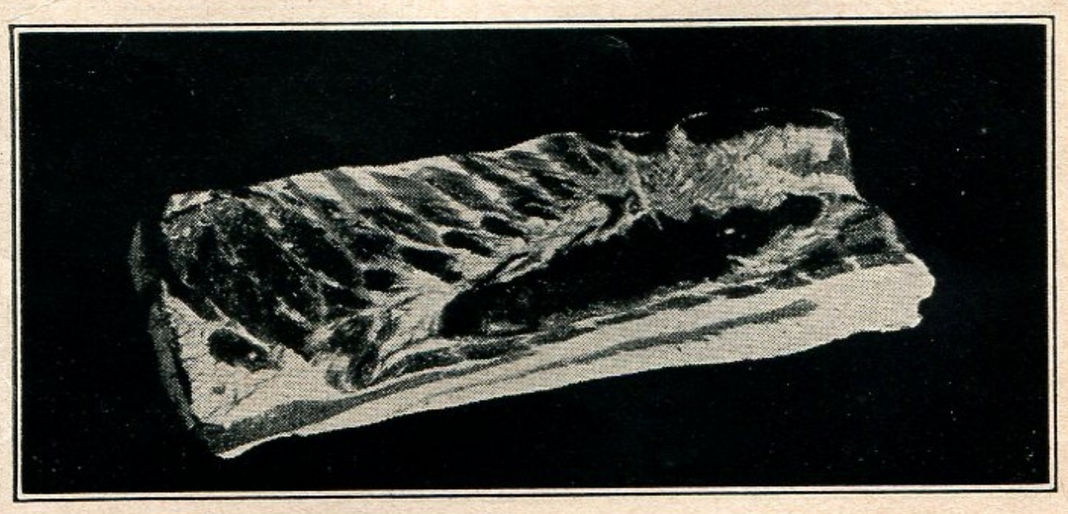


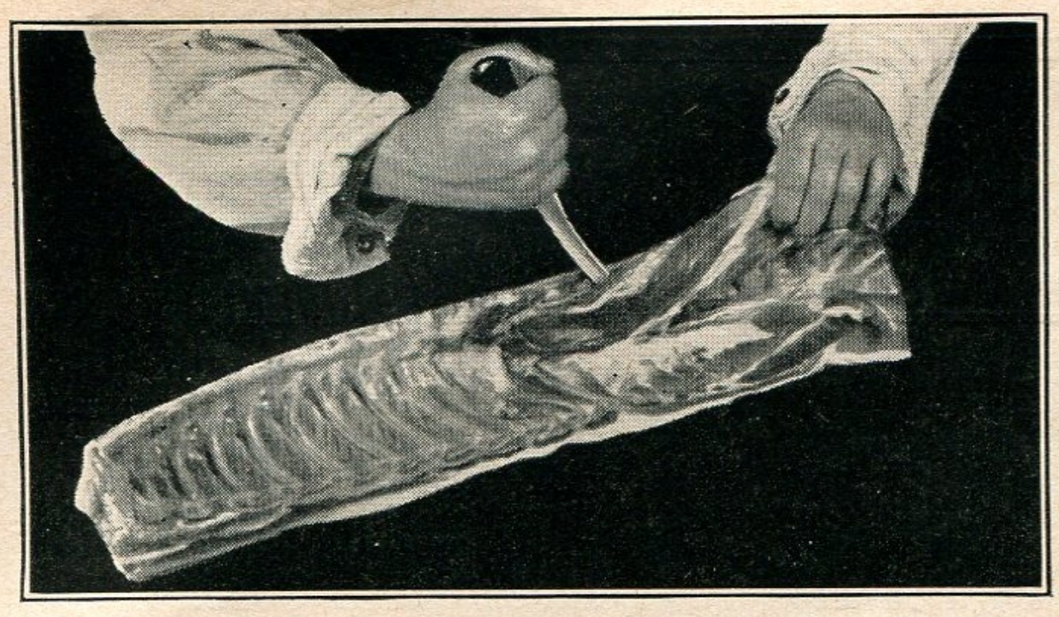
the neck bone at the top of the ribs and keep the knife as flat as possible to avoid gouging the bacon. Pull the ribs upward as the cut is made and trim as close to the ribs as you can. The cartilagenous ends or "buttons" of the lower ribs are left on the bacon.

Square up the bacon by trimming the lower edge first to a straight line. All of the "seeds," the mammary glands along the lower edge,



should be trimmed out of choice bacon. Next trim the top on a line parallel to the lower edge until a good streak of lean appears and then square both ends enough to reach an attractive lean streak. Frequently there is an uneven space at the front end of the bacon, which is known as the bacon brisket. This may be cured or used for sausage or lard.





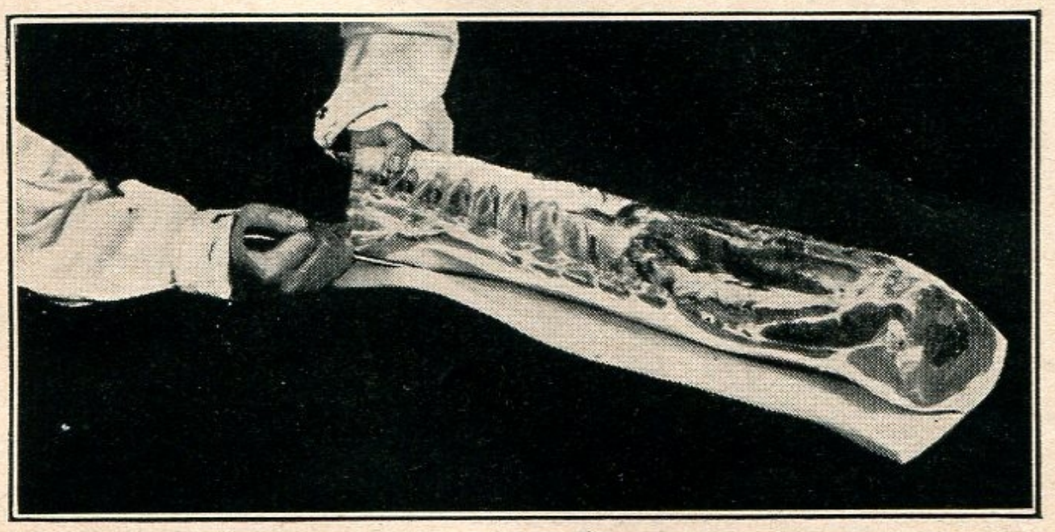
Trimming Tenderloin from the Loin

The tenderloin is the small lean muscle which lies underneath the backbone in the rear of the loin. It is one of the most popular of all pork cuts to be used fresh.



Frenching Tenderloin

It is generally prepared by cutting across into pieces about 1½" thick and Frenching. This is done by placing the pieces of tenderloin on end on a strip of parchment or waxed paper and folding the paper over the top of the meat. The meat is then struck a sharp blow with the flat side of a cleaver, flattening it out. The paper keeps the meat from sticking to the table or the cleaver. These delightful morsels cannot be equalled for tenderness by any other pork cut.



Removing Fat Back

After taking out the tenderloin remove fat back from the loin by placing the loin skin side down, set the knife about one fourth inch



under the lean or muscle meat, and make a full length cut. Reverse the loin and make the same cut from the other side. This separates the fat back from the loin. The fat back may be used for lard or may be cured out and used for seasoning when cooking. The remaining fat on the loin should be smoothed up to where it is not over one fourth inch in thickness. The loin is one of the choicest cuts of the carcass and you will note it is made possible by center splitting down the middle of the backbone instead of cutting along each side of the backbone. One of the most practical ways to use the loin is to cure it as Canadian style bacon or grind it up for making sausage.

After trimming the loin cut up the other one-half of the carcass, starting with the shoulder and finishing with the loin.

It pays to do a neat job of cutting and trimming. You will get a uniform cure and your meat will have a better flavor and a more appetizing appearance.

For Quality Meat remember these important points:

1. Select thrifty hogs of medium weight, 8 to 10 months old.
2. Keep hogs in a small pen 24 hours before butchering—give them plenty of fresh water, but no feed.
3. Sticking is the best method of killing—it is the most practical and most humane.
4. Get a thorough bleed—cleanliness in dressing and a quick, efficient chill.
5. Do a neat job of cutting up the carcass and trimming the pieces.

Do not over-cure or under-cure the meat. Curing directions on following pages.

Facts About Meat Curing

THE purpose in curing meat is to convert live hogs or other meat animals that are thrifty and in good condition into high quality cured meat products to keep for future use.

There are certain definite principles that should be observed when doing every part of the job. Meat is a highly perishable product and unless it is properly handled beginning with the live animal straight through until the time the meat is cooked, a low grade cured product may be the result when it would have been just as easy to have turned out a high quality product.

The following points are of real importance in turning out high quality cured meat:

1. Be sure that the hogs or other meat animals are quiet and in proper condition when butchered or otherwise the meat may be feverish before it is ever put in cure.

2. Handle the job of butchering, bleeding, and cleaning efficiently and promptly because the natural bacterial action that causes decomposition and spoilage sets in immediately after the animal is killed.

3. See that the meat is chilled as quickly and as thoroughly as possible. Thorough chilling of meat arrests the natural bacterial action and holds it in check until the curing ingredients have a chance to offset further bacteria multiplication.

4. Do a good job of trimming and curing and test the meat while it is in cure. Use high quality curing ingredients that are especially prepared for the purpose.

Only Two Curing Methods

There are only two major methods of curing meat, which are the Dry Cure and the Brine or Sweet Pickle Cure.

The Dry Cure is the method most generally used, especially for the heavier cuts such as hams, shoulders, and bacon. The Sweet Pickle Cure is more generally used for the smaller pieces. Either the Dry or Sweet Pickle Cure is good and it is a matter of personal preference which method is used.

Morton's Sugar-Cure and Morton's Tender-Quick may be used for either Cure.

Salt Alone Cannot Produce Highest Quality Meat

The highest quality cured meat cannot be turned out when Salt alone is used, because Salt alone hardens the muscle fibres and tends to make the meat over-salty and dry.

To produce quality cured meat other ingredients must be blended with the Salt in the correct proportions, and when this is done the cure is then termed the "Dry Sugar-Cure" if used in dry form, or the "Sweet Pickle Cure" when used in brine form.

Meat curing has a twofold aim—first, to preserve the meat for future use and, second, to give it added, desirable flavor. While there are only two major methods of curing—the Dry Cure and the Sweet Pickle Cure—there are many variations in the application of the curing ingredients as well as the other factors that enter into the process as a whole.

The cure itself is basic but the results you wish to get are flexible. As an illustration of flexibility in curing meat, we might compare the cure itself with a musical instrument. For example, an individual playing a guitar produces a certain tune, depending on how the strings are picked or manipulated. With different finger movements an entirely different tune is produced yet the same guitar is used. A wide variety of tunes can be produced from the same musical instrument, likewise a wide variety of cured products can be produced from the same basic curing ingredients, depending on the quantity used, the length of time the meat is left in cure, temperature and many other factors.

A quality meat cure consists of highly re-



fined meat salt which has been accurately blended with other desirable ingredients in the correct proportions. The finished blend constitutes what is regularly termed the cure.

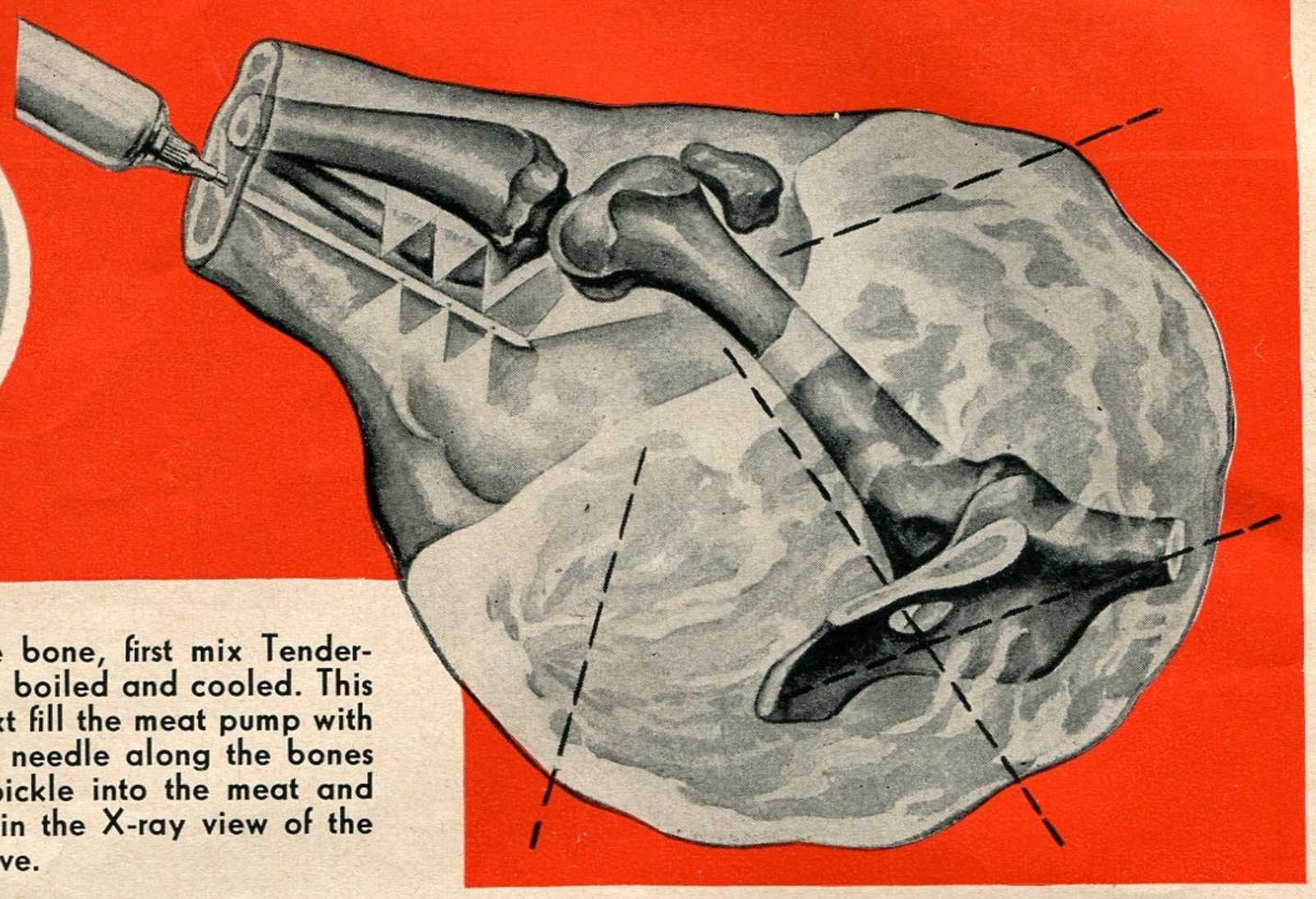
Morton's Sugar-Cure is an accurately proportioned, carefully combined blend of high grade meat salt with marvelously balanced sugar-curing ingredients. Its richness, its honey brown color and penetrating, spicy wood-smoke flavor make it the outstanding cure for applying on the outside of the meat.

The sugar-curing ingredients tend to retard the hardening action of the salt and give a more pleasing milder flavor to the meat. The spice blend gives a delicious balance to the flavor and helps improve the keeping qualities after the cure is completed. The sodium nitrate strikes into the meat ahead of the salt and helps bring out and retain the rich cherry red color so desirable in cured meat. The refined condensed wood smoke imparts the curative and flavoring properties of smoke to the meat while it is curing. This method of curing and flavoring at the same time saves extra work, does the job safer, and adds new delicious flavor.

Morton's Tender-Quick is a supreme quality meat cure developed through long research to fill the need for a product which, when dissolved in water, can be used for pumping inside of hams and shoulders. When pumped around the bones the Tender-Quick curing pickle quickly gets the cure started on the inside of the meat where taint or souring is most apt to begin. Tender-Quick contains high grade meat salt, skillfully and scientifically blended with other superior quality curing ingredients. It produces a faster, milder cure—keeps meat more tender—improves color and preserves the natural flavor of the meat. In addition to being ideally adapted for making a pumping pickle, Tender-Quick is also widely used for curing all types of meat.

Morton's Sausage Seasoning is the one complete and ready to use seasoning which gives sausage that famous country style flavor. It is a complete mixture containing the finest ground spices, sage, peppers, and other seasoning ingredients blended with salt in exactly the right proportions. It is ready to use just as it comes from the can. Nothing else has to be added, which eliminates guesswork.





For pumping hams next to the bone, first mix Tender-Quick with water that has been boiled and cooled. This makes the pumping pickle. Next fill the meat pump with the pickle and insert the pump needle along the bones and pump the Tender-Quick pickle into the meat and along the bones, as indicated in the X-ray view of the ham above.

It's the Cure Itself that Makes Fine Meat

Of the many factors that enter into producing a variety of curing results, some of the principal ones are—the amount of cure used, the penetrating quality of the cure, the strength of the pumping pickle, the manner of injecting the pickle into the meat, the water used in making the pickle, the length of time the meat is allowed to remain in cure, cleanliness in handling the meat in order to retard bacterial action, and the condition of the meat itself when put in cure (that is, whether it was properly butchered, bled, chilled and trimmed). All of these are important and contribute a definite part in producing the desired result in the finished cured product.

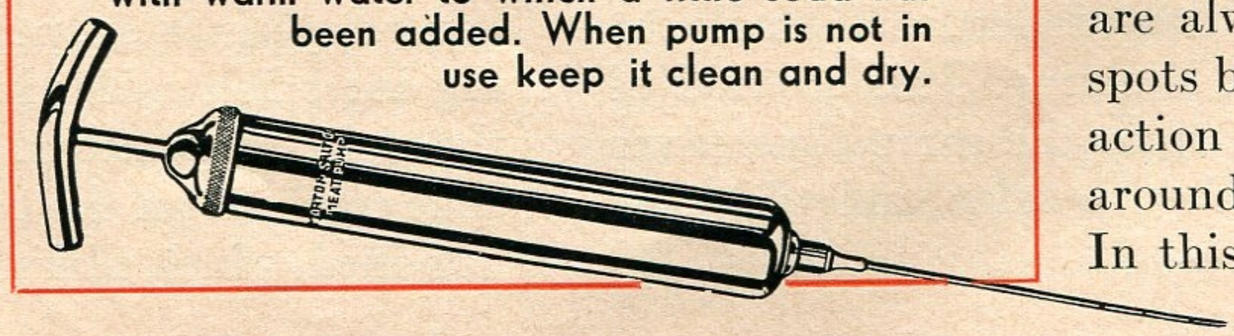
A question that is often asked is—how much cure should I use and how long can a certain product be kept after curing. In brief, the answer would be the amount of cure used, plus the time the meat is left in cure will control the finished result, as well as the length of time a ham or other cured product can be kept for future use. If meat is given only a mild cure the finished product must necessarily be used in a short time. On the other hand, where it is desired to keep meat for a long period of time before it is used, then it must be given a heavier cure.

A Quicker and Safer Cure

The natural bacteria that are always present in the blood and tissues of live hogs begin to multiply as soon as the hogs are butchered.

To help hold this natural bacterial action in check until the curing ingredients have had time to penetrate into the fibres of the meat and set up curing action is why it is so important to get a good bleed and a good chill as soon as possible after the hogs are butchered. A good job of chilling arrests the bacterial action long enough to give the salt and curing ingredients an opportunity to strike in and start the cure. In large pieces of meat, such as hams and shoulders, the bone joints are always the danger spots because bacterial action develops fastest around the bone area. In this area are many

A few hours before using meat pump draw barrel full of water to soak up leather washers. This insures proper suction of the curing pickle and helps prevent air pockets.
After using pump clean well by flushing out with warm water to which a little soda has been added. When pump is not in use keep it clean and dry.





After the ham is pumped, rub Morton's Sugar-Cure on the outside of the meat, working the cure in around the shank bone. Detailed curing directions begin on page 26.

small tendons, ligaments, and tiny muscles which form a convenient place for the collection of blood if the meat is not properly bled, also the collection of gases and retention of interior animal heat if the meat is not properly chilled out. When the cure is applied only on the outside of the meat, it must work entirely through the thick meaty portions of the hams and shoulders and into the bone area before the natural bacterial action can be arrested around the bones and joints, and it is in this area that the natural bacteria multiply the fastest and can most quickly cause bone taint.

That is why the easiest, quickest, and safest way to cure hams and shoulders is to pump a pickle made with Tender-Quick along the bone area and apply Sugar-Cure in the regular way to cure from the outside toward the center.

Curing the Morton Way

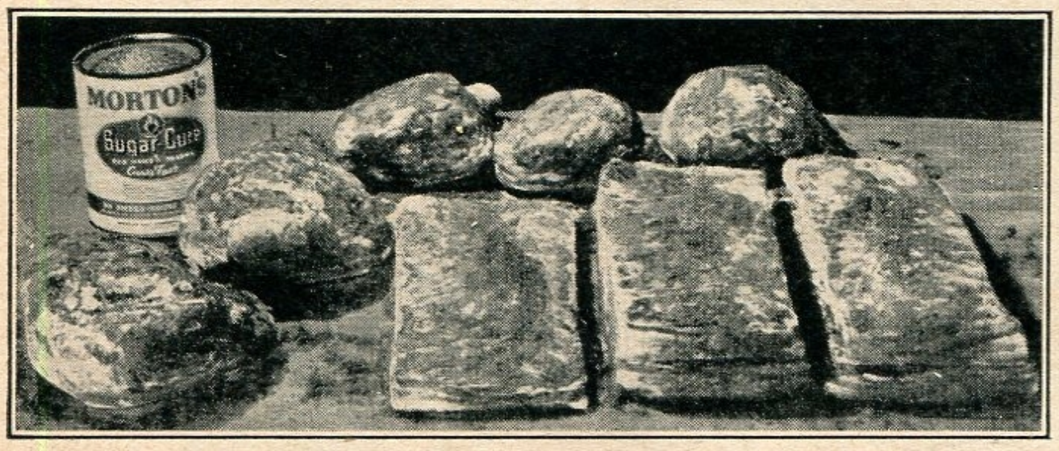
Using Morton's Sugar-Cure and Tender-Quick in this manner is known as the Morton Method. The Tender-Quick cures from the inside bone area outward and the Sugar-Cure strikes in from the outside.

Morton's Tender-Quick makes a perfect pumping pickle, and the only practical way to apply the Tender-Quick pickle along the bones and at the joints is to dissolve the Tender-Quick in water, making a pickle which can be drawn up into Morton's meat pump and then injected into the meat along the bone. The water used for making the pickle should just be boiled and allowed to cool.

As soon as the Tender-Quick pickle has been pumped along the bones, Morton's Sugar-Curing Salt is applied on the outside of the meat in the regular manner. By using this combination cure you can readily see that the meat begins curing from the inside bone area outward as well as from the outside inward. The cure starts both inside and outside at the same time. With this combination cure you will have the finest meat you have ever eaten. The hams and shoulders will be delicately pink, delicious in flavor, and perfectly and uniformly cured throughout. The bone area will be just as well cured as the balance of the ham, and there will be no over or under cured spots. It's the cure itself that makes fine hams and bacon. Morton's Sugar-Cure and Tender-Quick contain everything necessary for perfect curing.

CURING DIRECTIONS

AFTER the meat has been chilled and cut up, lightly rub the pieces with Morton's Sugar-Cure and place skin side down on a tilted table to drain for some 6 to 12 hours. Use about 1 lb. for each 100 lbs. of meat. This light application of the sugar-



curing Salt will draw the first flush of blood and water from the meat.

After the meat is drained, make a Tender-Quick pumping pickle for pumping the large pieces.

To make the pickle, use water that has previously been boiled and cooled, and mix Tender-Quick with the water, stirring until it dissolves.

For curing meat that is to be kept for varying lengths of time the following ratio of water and Tender-Quick should be used:

2½ lbs. of Tender-Quick to 3 quarts of water for meat that is to be carried over the summer or for meat that is to be kept 8 months to a year before being used.

2½ lbs. of Tender-Quick per gallon of water for meat that is to be kept for only 3 to 6 months.

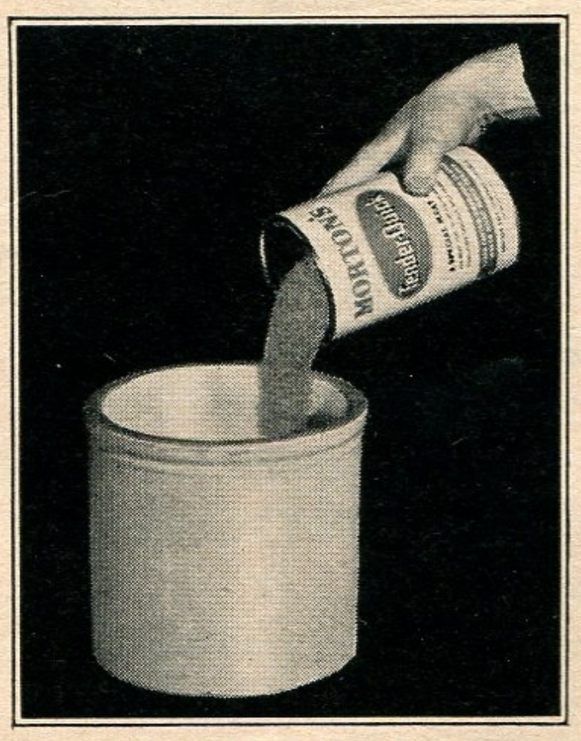
2 lbs. of Tender-Quick per gallon of water for meat that is to be used within 30 to 60 days.

The Amount of Tender-Quick pumping pickle to use is 1 to 1½ oz. of pickle per pound of meat. For ready reference the following scale shows the amounts of Tender-Quick for making a full strength pumping pickle which is to be used for curing meat that is kept 8 to 12 months:

2½ lbs. of Tender-Quick to 3 quarts of water will make 96 oz. of pumping pickle.
5 lbs. of Tender-Quick to 1½ gallons of water will make 192 oz. of pumping pickle.
10 lbs. of Tender-Quick to 3 gallons of water will make 384 oz. of pumping pickle.

Pump 1 to 1½ oz. of pickle per pound of meat.

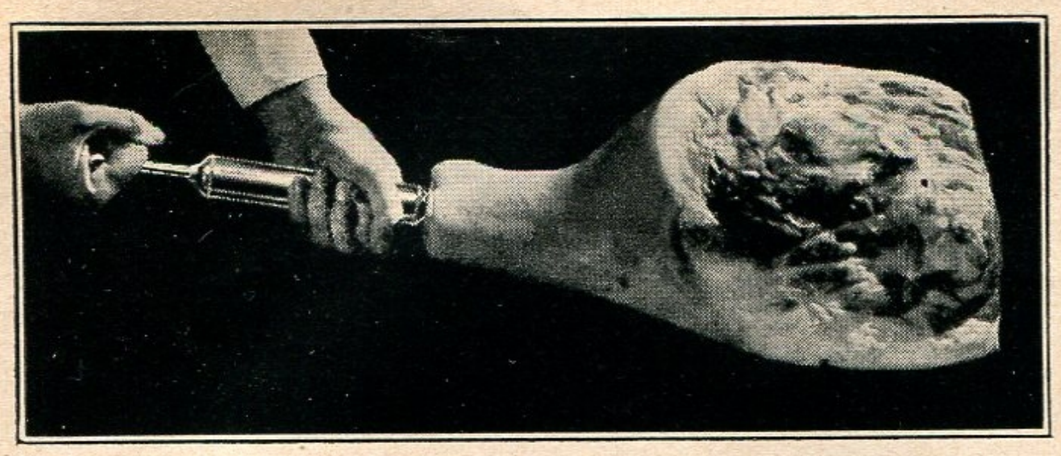
Morton's meat pump holds 4 oz. of pickle. The needle of the pump is hollow and has a number of holes in it. Submerge the entire needle of the pump in the pickle and pull up on the handle to draw the pump full of pickle. When first drawing up the pickle before starting to pump meat, work the handle back and forth a few times to get the barrel full of pickle without air pockets. For the most sanitary job the pump needle should be dipped in boiling water before it is used, and while pumping meat do not touch the needle with the hands or lay it down. When the pump is not in use let it stand needle end down in the jar or crock that contains the pickle.





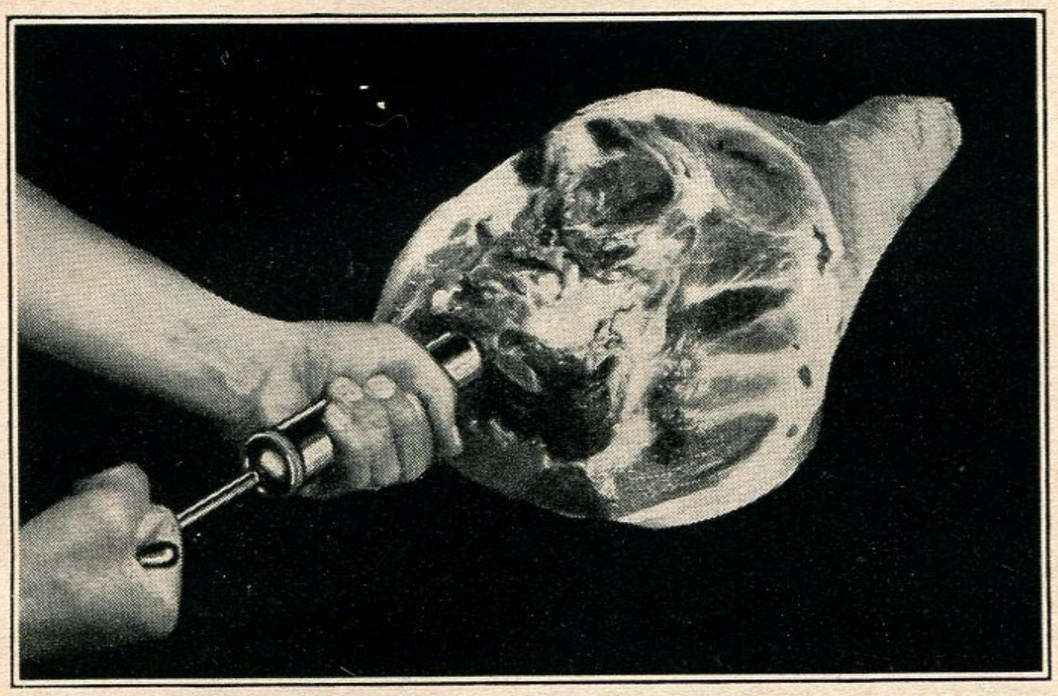
Pumping Meat

Draw the pump full of pickle and insert the pump needle its full length into the meat and push with a slow even pressure on the pump handle to inject the pickle. As the pickle is forced into the meat around the bone gradually draw the pump toward you in order to distribute the



pickle as evenly as possible along the bone.

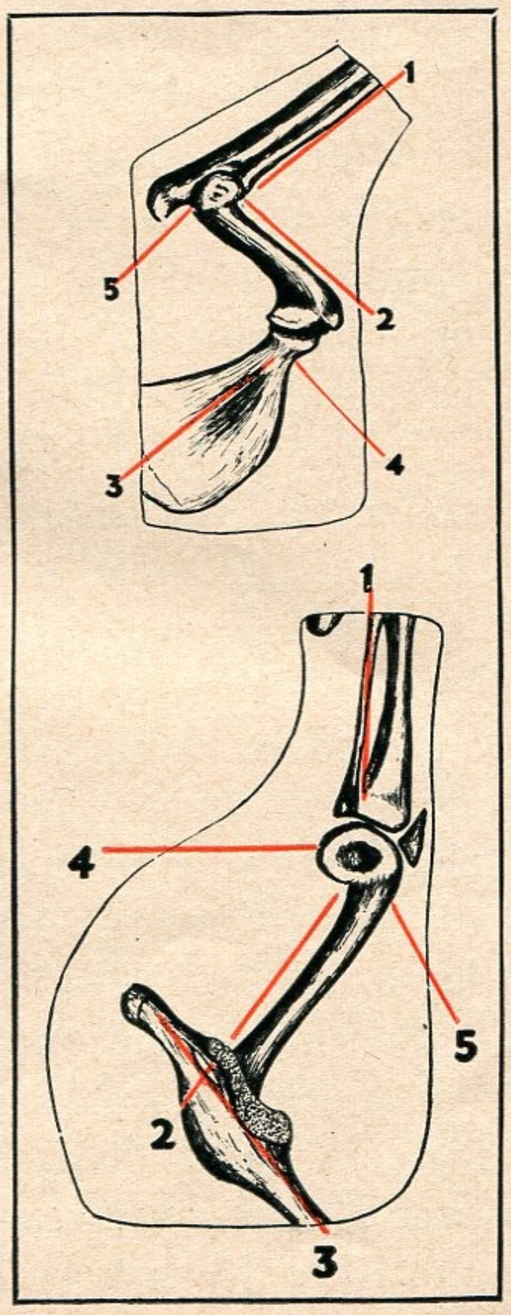
Pumping meat is simple and anyone can do a good job. The aim is to get the pickle distributed as uniformly as possible along the bone area. Each pumpful of pickle is called a stroke, and after the stroke is completed and



the needle withdrawn there will be a tendency for a small amount of the pickle to run out of the meat. Pinch the needle hole together with the thumb and forefinger for a few seconds after the needle is withdrawn.

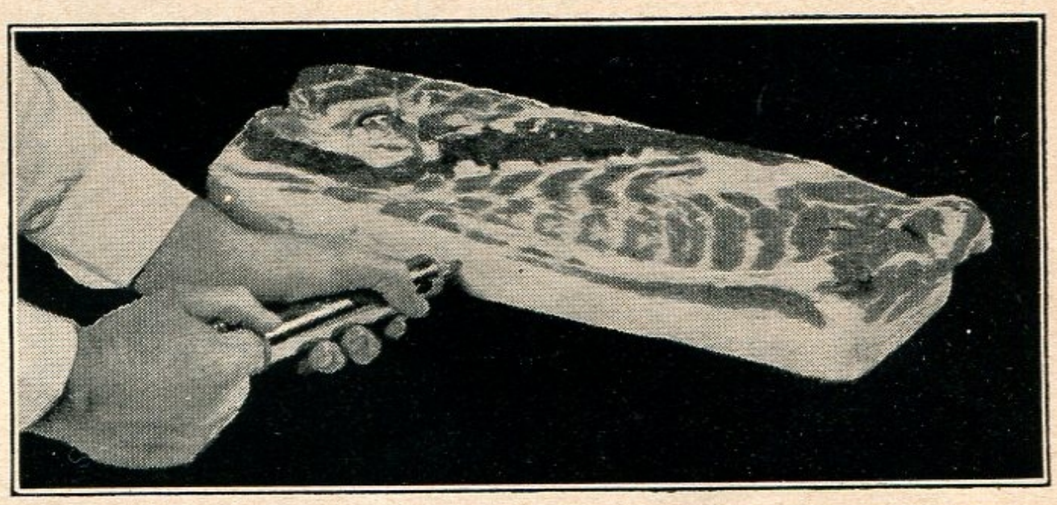
While the pickle is being injected the meat around the needle bulges a little, which is all right, but always use a slow even stroke when injecting the pickle.

For hams and shoulders that weigh 10 to 15 lbs. use 3 to 4 pumpfuls of pickle,

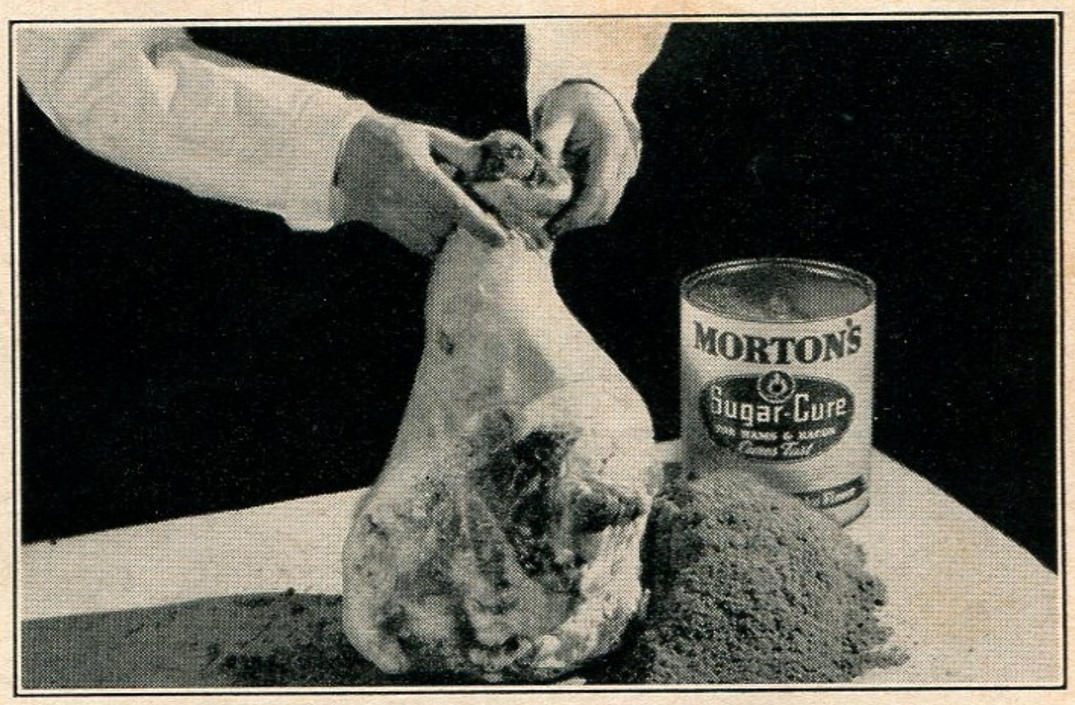


which will be 12 to 16 oz. For hams and shoulders that weigh 15 to 25 lbs. use 5 to 6 pumpfuls, which would be 20 to 24 oz. Always have the meat pump full of pickle to prevent air pockets. (For care of pump see page 24.)

The X-ray diagrams of a ham and shoulder show the bone structure and the red lines show how and where the needle of the meat pump should be inserted for making the five different pumping strokes for large hams and shoulders. For small hams or shoulders eliminate strokes Nos. 4 and 5.



For pumping bacon insert the needle in the fat part of the heavy bacon and pump about 1 to 1½ oz. of pickle per pound of meat. The needle can be inserted around the edges and at the ends to distribute the pickle uniformly.



Applying the Sugar-Cure

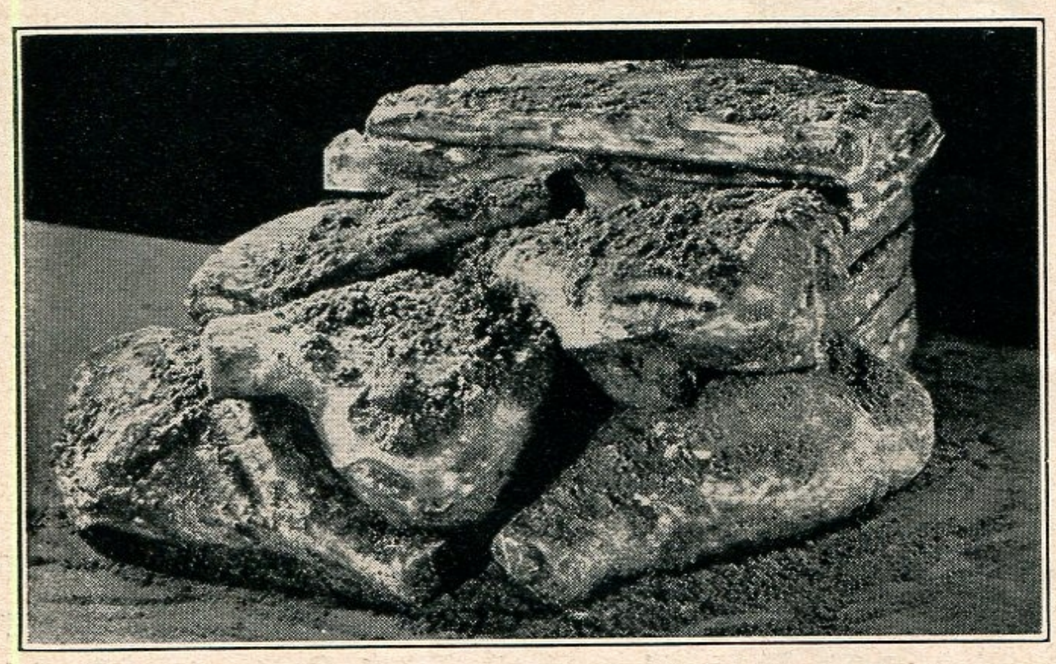
After the pieces have been pumped, apply Morton's Sugar-Cure using 5 to 6 lbs. for each 100 lbs. of meat. The first step is to work the Cure around the bones, especially well at the hock and knee joints, working in as much Cure as the skin covering will hold and push it well down. Then rub the Cure



in well all over the meat, using a slow kneading motion. Apply the Sugar-Cure on both flesh and skin sides. After the Cure has been rubbed over all of the pieces, pack the meat in a convenient place for curing.

Meat can be packed in a box or barrel or on a table. Before the pack is started, sprinkle a little Cure over the bottom of the box and over the pieces as they are packed. The heaviest pieces should be at the bottom and the lighter ones on top. Do not pack the meat over three feet deep. Keep the curing box clear of the ground; bore a few holes in the bottom to let the bloody water drain out.

In mild weather cover the box with a cloth to prevent flies from getting at the meat. In very cold weather the meat should be covered to keep it from freezing. Meat that is allowed to freeze, either before or after it is put in cure will never make as nice a finished product as if it had not been frozen. When meat freezes



the moisture in the small cells and fibres expands and bursts the meat tissues, which lowers the quality of the finished product. If your meat does freeze, remember that while it is frozen it will not take the Cure, therefore, no curing action can take place so long as the meat remains frozen. The curing action virtually stops when the inside temperature of the meat gets below 34°. The ideal meat curing temperature is between 38° and 40° and the nearer this temperature the meat can be kept while it is in cure, the nicer the finished product will be. If, due to unusual circumstances, meat freezes while it is being chilled, it should be thawed out to about 38° and put in cure. Meat that was frozen when chilling, or frozen while in the cure should be given extra care and attention, and should be used up as soon as practicable after coming from the cure.



Second Application of Sugar-Cure

After the meat has been in the pack four or five days, break the pack and give a second application of the Sugar-Cure, using about 2 or 3 lbs. per 100 lbs. of meat. Then repack the meat in a different position.

If a real mild cure is desired, do not give the second application to bacon or small pieces. Also, if the meat is to be used shortly after it comes from the cure, the total amount of Sugar-Cure used per 100 lbs. of meat can be reduced in proportion. Where meat is to be kept from one curing season to the next, it is necessary to give it a heavier cure—4 to 6 lbs. of Sugar-Cure per 100 lbs. of meat is enough for a mild cure—8 to 9 lbs. for a full cure.

For hams and shoulders to have the best flavor they should season out after the cure for some 30 to 60 days before being used, and even longer is preferable. Bacon should season out 10 to 15 days before being used.

The amount of Cure to use for 100 lbs. of meat will vary with different sections of the country and with individual preferences. It does not take as much Salt to cure meat in high, dry altitudes as it does in more humid sections. These points must be adjusted, depending on individual preferences, climatic conditions and length of time meat is to be kept.

Fresh meat is a perishable product and to turn live hogs into quality hams and bacon calls for proper care and attention in doing all parts of the job. There are a number of factors that enter into butchering and curing that have a definite part in turning out quality meat. It is very important not to get the hogs excited or overheated when butchering. If a thorough bleed and a good chill are not obtained, souring can easily start before the meat is put in cure. Regardless of the kind of curing Salt used, it is necessary to do a good job of butchering, bleeding, and chilling.

Overhauling the Meat

While the meat is in cure, the pack should be broken and the meat overhauled once for smaller pieces and twice for heavier ones. These overhauling periods should be some seven to ten days apart and the Cure should be rubbed on any bare spots.

Length of Time in Cure

Meat should remain in cure about 2 days per pound for hams and shoulders and about 1½ days per pound for smaller pieces. For example, a 10 lb. ham should cure 20 days; a 20 lb. ham 40 days; a 10 lb. side of bacon 15 days. Different size pieces should cure in proportion to their weight. Weather conditions help control the length of time meat should cure for best results. It requires longer for meat to take the Cure in real cold weather than in milder weather. Much home cured meat has become oversalty by being left in the cure entirely too long. On the other hand, meat that is taken out of the cure too soon when the weather remains cold may be only partially cured, because meat will not take the Cure when the temperature of the meat goes much below 34°.

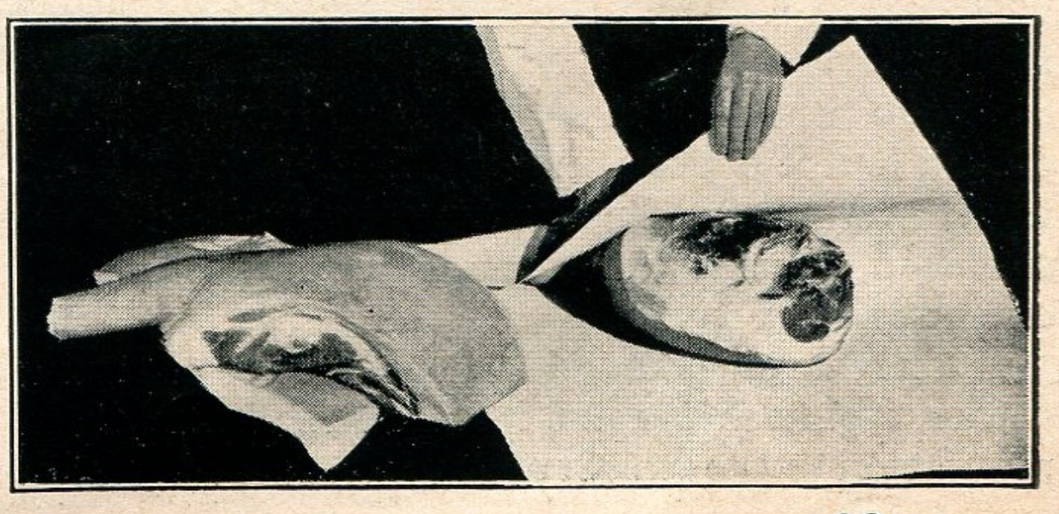


Wash Meat When Taken from Cure

After meat comes from cure, wash it in lukewarm water. Let smaller pieces soak 30 to 40 minutes and larger ones about an hour. Use a stiff bristle brush to scrub off collected grease and Salt. Then hang the meat and let it drain until dry. Do not wrap meat until it is thoroughly dry. In damp weather it is advisable to hang the meat in a warm room or build a small fire to get it dry. This will help prevent mold after the meat is wrapped.

Wrapping and Sacking Meat

If meat is left exposed to the air, slow oxidation of the fat takes place, which causes rancidness, a darkened color, and strong flavor. Proper wrapping prevents most of this trouble and is also one of the best methods of keeping out skippers and other insects. Place a piece of muslin or cheesecloth (cornmeal or flour sacks) on the table and wrap each piece separately. Then wrap in layers of heavy paper and place in strong paper bags. Tie bag tops so insects cannot enter, and hang away. When hung, the pieces should be separated enough not to touch and should be away from walls to keep insects, mice, or rats from reaching the meat. Meat should be hung in a dark, cool, well-ventilated place.



SWEET PICKLE CURE

After the meat is chilled and cut up, make a Tender-Quick pumping pickle and pump hams, shoulders, and large bacon, the same as shown on page 25. Then rub with Sugar-Cure, using about 3 lbs. of Salt per 100 lbs. of meat, and pack the meat skin side down in a well scalded crock or barrel, placing the larger pieces on the bottom and the smaller ones on top. The top layer of meat should be placed skin side up. After the meat is placed in the barrel, mix a curing brine, using 7 lbs. of Sugar-Cure with each 5 gallons of water, stirring it well until the Salt is dissolved. The water should have previously been boiled and allowed to cool. Pour this curing brine over the meat until the pack begins to shift or float. This shifting permits the brine to come in contact with all parts of the meat. Place a clean stone or other weight on top of the meat and pour in enough additional curing brine to fully cover the meat. The weight should be heavy enough to hold the meat below the brine.

After the meat has been in the sweet pickle brine about 5 days, remove the meat and brine and repack each piece of meat in a different position, again weighting it down, and pour the brine back over it. Overhaul in this manner every ten days during the balance of the curing period.



Bacon should cure about 2 days per pound and hams and shoulders about 3 days per pound. For example, a 10 lb. side of bacon should cure 20 days and a 15 lb. ham 45 days. The ideal curing temperature for the sweet pickle cure is 38° and both the meat and pickle should be at this temperature when put in cure and this temperature held where possible.

If the weather turns mild, watch the brine closely and if it becomes ropy the meat should be taken out and washed and the brine boiled and skimmed, or new brine made if the pickle gets exceptionally ropy.

If a new brine is made it should not be as strong as the original brine but its strength should be in proportion to the length of time the meat has been in cure. For example, if the meat has been in cure about one-half the proper length of time only enough Salt should be used to make the new brine about one-half strength.

When the curing time is completed, take out the meat, wash each piece, and let it dry thoroughly and wrap. See directions for washing, drying, and wrapping on page 29.

Why Meat Should Be Overhauled

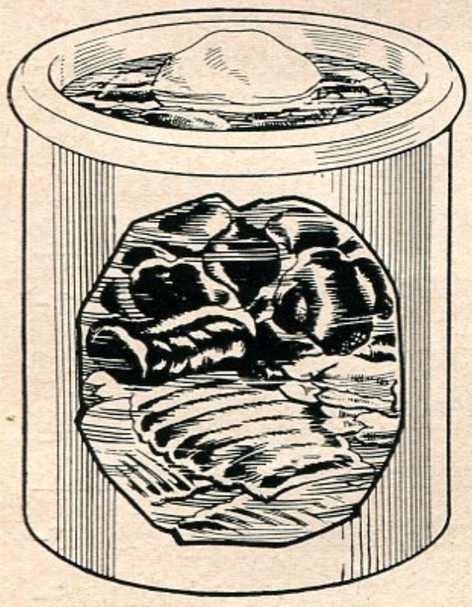
It is important to overhaul by shifting the position of the pieces of meat and getting the curing pickle remixed while the meat is curing.

There are always spots where the meat is in very close contact and the pickle cannot penetrate between the pieces as readily as it should. By overhauling and changing the position of these pieces the pickle is allowed to come in uniform contact with all the parts of the meat.

When the position of the pieces is changed during overhauling, the pickle should be stirred up or poured out of the container and poured back. When pickle is left standing undisturbed, it becomes uneven, which causes the density of the curing ingredients in ratio to the water to be much heavier in one place than another. By removing the meat and pouring out the pickle, then repacking the pieces in a different position and pouring the pickle back over them thoroughly remixes the pickle to where all parts have the same density and it allows the pickle to come in uniform contact with any spots of the meat that may have been pressed too tightly together.

The water used for making the curing pickle should be perfectly pure. It is the bacteria and invisible organic life that is often present in water, and which does no harm for general purposes, but would be harmful when using the water for curing meat. In order to be sure that the water is pure, it is always advisable to boil the water and let it cool before using it to make a curing pickle.





The Sure Easy Way to Keep the Trimmings and Extra Cuts Until You Are Ready to Use Them

AT butchering time you always have a surplus of trimmings and small pieces that you cannot conveniently use up fresh in a short time, and the press of other work makes it inconvenient to immediately make these into sausage, head cheese, or other meat products that can be kept.

Haven't you always wanted a simple, easy way to take care of the spare ribs, backbone, neck bone, feet, heart, liver, tongue, etc. until you had time to use them just as you wanted to?

Now you can keep these pieces until you are ready to use them. All you need is Morton's Tender-Quick, a stone crock, and water.

Put all of the Pieces in a Tender-Quick Pickle

For making the Tender-Quick pickle, mix at the rate of 1½ lbs. Tender-Quick per gallon of water. Stir the pickle until the Tender-Quick dissolves. The water should first be boiled and allowed to cool.

Place all the pieces in a stone crock and pour the Tender-Quick pickle over them until the pieces are fully covered. Weight the pieces down to keep them below the pickle.

As you need the spare ribs or any other pieces you can take them from the Tender-Quick pickle, wash them off in fresh water and cook them just as you normally would.

The different pieces can stay in the crock until you are ready to use them, and even the bony pieces, such as the backbone and spare ribs, which have only a thin layer of meat on them, will be delicious.

Tender-Quick is an amazing new meat cure, made by a secret process. It gives the meat a delicious flavor but prevents it from becoming hard, dry, or over-cured.

A Tender-Quick pickle is such a convenient way to keep the surplus pieces that once you have tried it you will never want to be without it. It is a time saver and helps you avoid overwork during the butchering and lard making season.

Tender-Quick Prevents Waste

When two or three hogs are butchered at the same time there are so many tasty pieces to be eaten up soon—such as Frenched tenderloin, that many of the other smaller cuts are apt to go to waste before you can get around to eating them. Tender-Quick will help you prevent this loss.



Tender-Quick Saves Rush

The heads and trimmings can be quickly cleaned and put in a Tender-Quick pickle and held until it is convenient for you to use them. Tender-Quick makes canning a pleasure. No longer is it necessary to remain steadily on the job hour after hour at canning time in order to get the meat canned right away. Beef, lamb, and poultry can all be cleaned and kept in a Tender-Quick pickle and canned at your leisure.

RENDERING LARD

FOR white, creamy lard of high quality the lard stock should be trimmed and rendered as soon as possible after the carcass is cooled out.

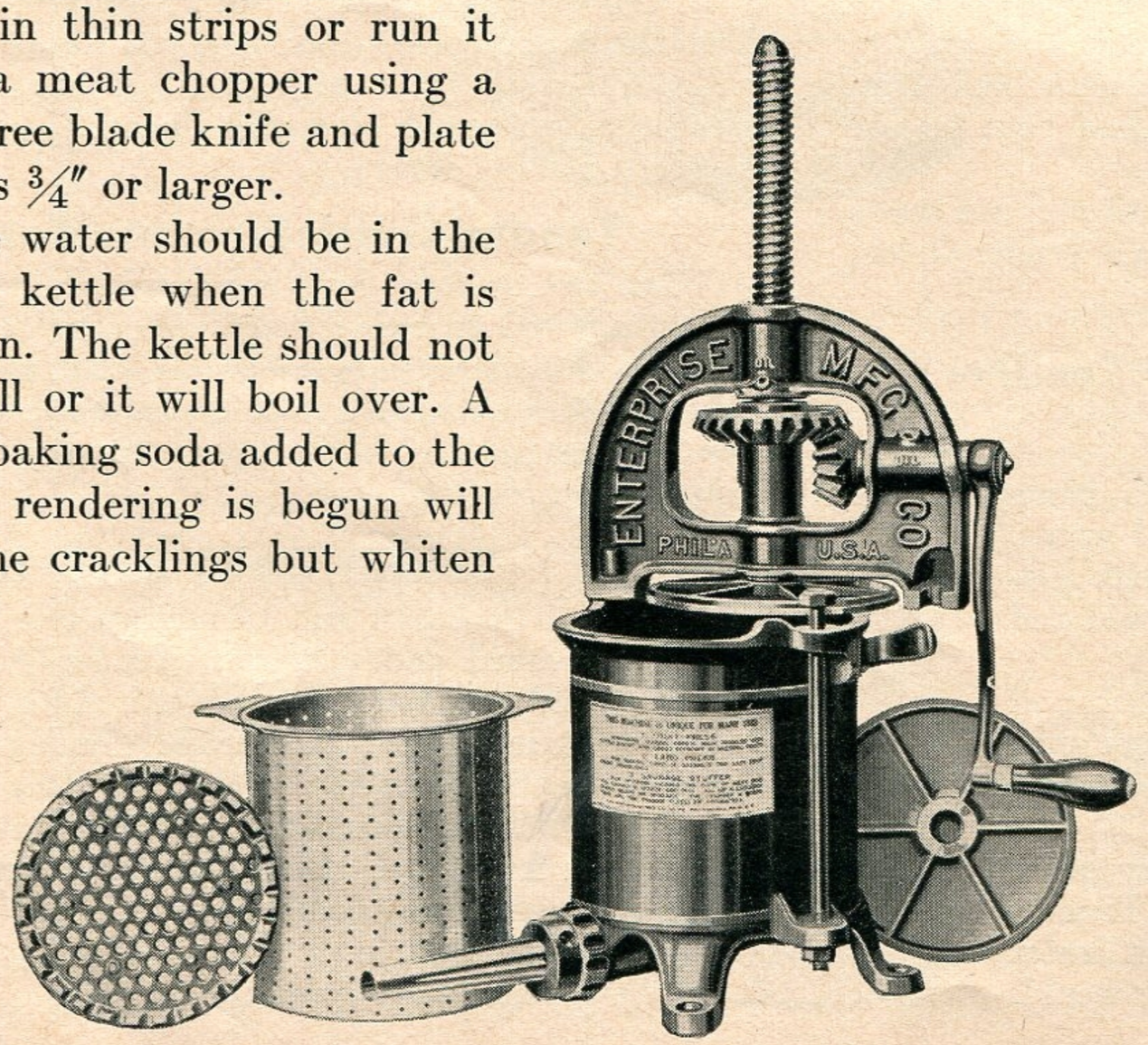
Breaking down processes in fat start very quickly, which lowers the cooking and keeping qualities of the lard if rendering is delayed too long. If the hogs were well scalded and scraped, the skin may be left on the lard stock. The leaf fat makes the finest lard, but ordinarily the leaf fat, back fat, and fat trimmings are rendered together.

The caul and ruffle fats from the offal yield a darker product than the other fats and should be rendered separately, if they are to be used for lard. If the offal fat has been removed carefully, washed and chilled promptly it should have an acceptable odor and flavor, but ordinarily it is better to use the caul and ruffle fats in soap making rather than in lard.

Cut Fat in Small Pieces

Lard will render more rapidly and completely if it is cut into small pieces. Cut the lard in thin strips or run it through a meat chopper using a two or three blade knife and plate with holes ¾″ or larger.

A little water should be in the rendering kettle when the fat is dumped in. The kettle should not be too full or it will boil over. A pinch of baking soda added to the fat when rendering is begun will darken the cracklings but whiten the lard.



Do Not Scorch

Render over a medium fire to prevent sticking and scorching. The fat should be stirred frequently and the fire watched during the entire rendering process. Cooking should be very slow until the fat has begun to melt and the mass can be stirred freely in the kettle. At the beginning of the process the temperature of rendering lard will be about 212° F. As the water contained in the fat tissues evaporates the temperature will rise slowly until it reaches 245 to 255°, which is as high as it should be allowed to go. As rendering proceeds the cracklings will brown and float. When they are more completely rendered they will gradually sink to the bottom. Care should be taken at this point to prevent small particles of dryed out cracklings from scorching on the bottom of the kettle. The rendering may be stopped when the cracklings are still floating. The more complete rendering, however, removes a greater proportion of the moisture, thus producing lard that will keep better.

Whitening Lard

It is advisable to allow the rendered lard to settle and cool slightly before emptying the kettle. The liquid lard containing the cracklings should be put through a lard press. This improves the quality of the lard and increases the quantity. The lard will be whiter if it is stirred after it comes from the press until it has a creamy consistency. A method often used to whiten lard is to put in a potato while it is being stirred, leaving the potato in long enough to absorb some of the impurities.

Storing Lard

The warm lard should be put into cans or containers and stored immediately at a temperature near or below freezing. This will allow it to chill rapidly enough to produce a fine grain. Lard becomes rancid through exposure to the air and one good method of keeping lard is to seal it in tin cans where light and air can be kept completely away and where the quantity in each can may be used up in a few days. Lard should be stored in a cool, dark place. Knowing that you have stored away for future use a full supply of sweet, firm lard is one of the satisfactions of home butchering.

Leaf fat will yield 90 to 93% of its weight in rendered lard. A combination of leaf fat, back fat, and cutting fat will yield from 80 to 85%. Offal fat yields about 55 to 65%. If moisture has been eliminated from the lard by thorough rendering no water souring should develop during storage.

Lard Has Many Uses

Good lard has so many uses, is so digestible, and forms a foundation for so many tasty dishes that it pays to render and store it with extreme care. Lard is a very economical fat. Since it is 100% fat it requires only about ¾ as much lard for shortening as it does lard substitutes. Lard is easily digested because it is one of the softer fats, and the softer and more fluid a fat is, the more easily it can be digested. Lard has a high nutritive value and improves the flavor of biscuit, light breads, pastries, fried foods, cakes, and cookies. When lard is used for deep fat frying a deep fat thermometer should be used to get the correct temperature. By preventing overheating it will help increase the frying life of the lard.

Straining Used Lard

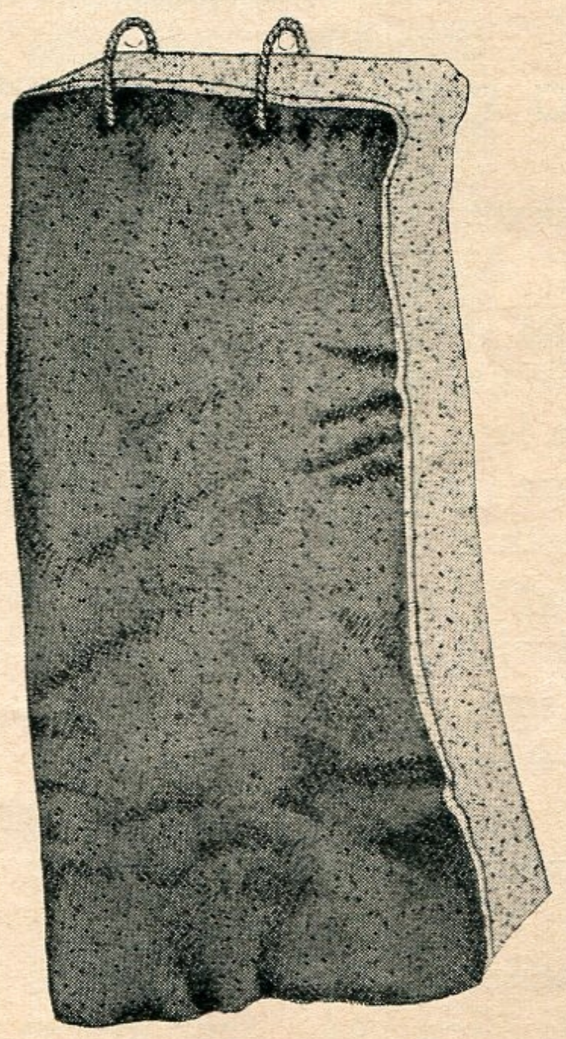
After lard is used it should be strained through cheesecloth to remove any food particles which accumulate. If strong flavored foods, such as fish and onions, have been fried in lard slices of potato should be cooked in it to remove the flavor. Cut them directly into the cold lard and heat gradually until the slices are well browned and then strain the warm lard.

Light, air, and moisture coming in contact with lard start deterioration. Avoid digging down into your lard supply if it is packed in large cans. It is better to scrape off the amount you want from the entire top surface, keeping the main body of lard level in the can.

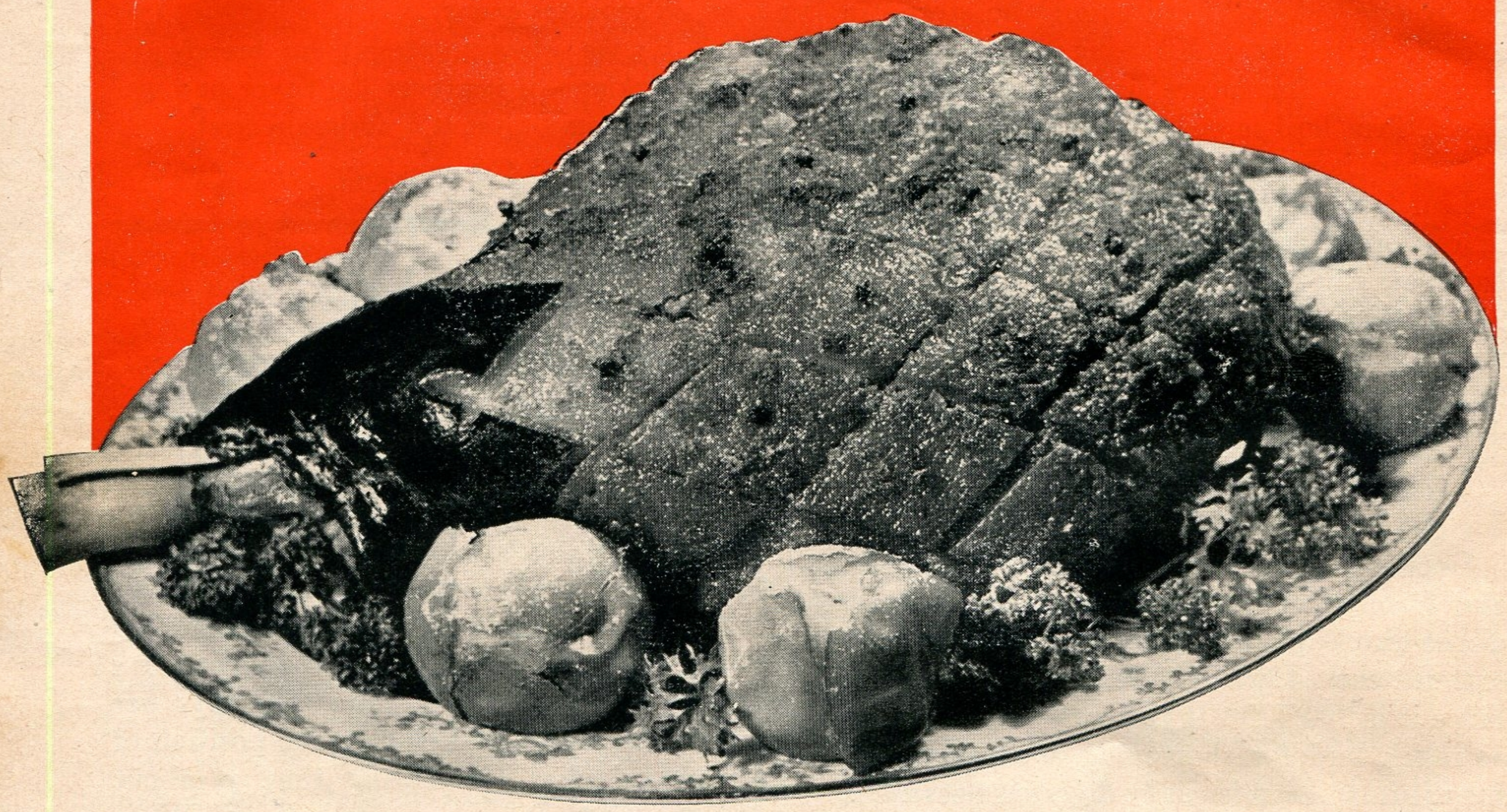
- **Lard is easily digested.**
- **It provides energy.**
- **It's the ideal shortening for bread-making—it improves the flavor and color and gives it a desirable crust.**

FAT BACK
Dry Cured and Peppered

Fat backs can be used for making lard or cured and held for seasoning when cooking. For curing fat backs as soon as they are chilled and trimmed rub them well with Morton's Sugar-Cure, using at the rate of 8 lbs. for 100 lbs. of fat backs. Pack them in a curing box and let them remain in cure two days per pound. Overhaul and change the position of the pieces after the curing time is about one-half up. When the fat backs are taken from the cure, soak in lukewarm water for about 30 minutes and wash off the surplus Salt with a brush and let them dry. When dry rub a mixture of black and red pepper over the entire surface of the meat, both skin and fat sides, then wrap and hang away for future use.



You Will Be Delighted with a Special Tender-Quick Cured Ham



DON'T FAIL TO CURE AT LEAST ONE HAM THIS WAY—IT'S DIFFERENT

A WONDERFUL flavor, extra tender—extra mild—extra good! A special Tender-Quick cured ham cured by the directions as shown on the opposite page is not for the purpose of keeping the ham over a long period of time, but is for taking a fresh ham and quickly turning it into a mild, delicious tasting cured ham that is to be cooked and eaten right away—a ham that is tender, full of flavor and with practically no shrink—a ham that when you serve it on your table only two weeks after the hog is butchered you and your family will realize that to equal such ham you would have to pay an exceptionally high price per pound.

You have heard your friends talk of extra tender, mild cured, delicious flavored hams that are so easy to cook and that everyone likes so well. That is the kind of ham you will get when you cure a Special Tender-Quick ham.

After curing and cooking your first Special Tender-Quick ham you will want to cure more of them, and every time you butcher you can easily and quickly cure and serve one or more of these superbly flavored, delicious hams.

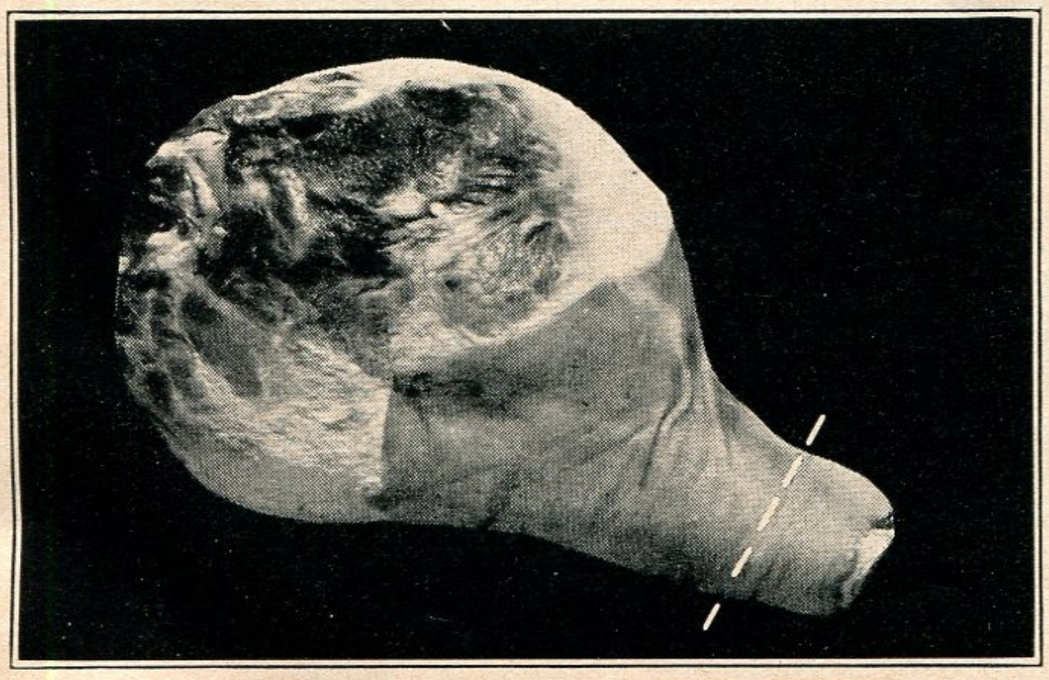
Who is more entitled to enjoy an extra tender, extra mild, richly flavored ham than you who raise the pork? Tender-Quick makes it possible for you to do so. A special Tender-Quick Cured ham will slice firm—it will be tender—it will have unusually fine flavor. Tender-Quick develops and brings out the full richness of the hidden natural flavors in the meat.

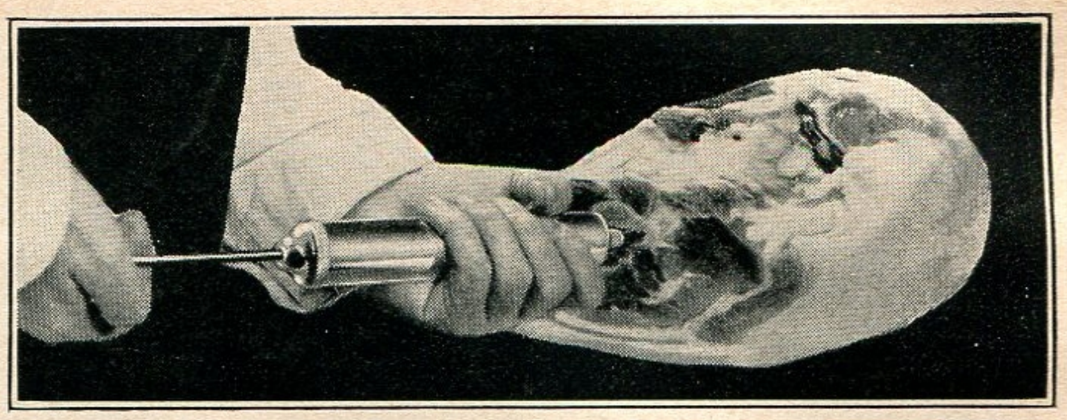
In Two Weeks After You Butcher Hogs You Can Be Eating One of These Delicious Hams

The next time you butcher hogs, handle and cure all of the meat just as you normally do, with the exception of one ham. Cure and cook this one ham by the following directions.

As soon as the carcass is chilled and cut up, take one ham and trim it close and neatly and saw off the hind shank well above the hock. This is to keep the ham from being any longer than necessary. Make a Tender-Quick pickle with Tender-Quick and water, using at the rate of 2 lbs. of Tender-Quick per gallon of water. The water should first be boiled and allowed to cool.

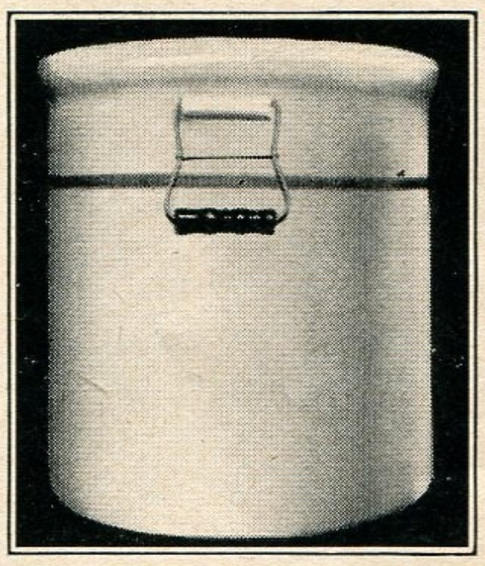
Mix the Tender-Quick with the water and stir it until it is dissolved, and pump the ham with this Tender-Quick pickle at the five points shown in the diagram at the right, pumping about 2 oz. of pickle per pound of meat. If a 10 lb. ham is selected, this would mean 20 oz. of pickle. Morton's meat pump holds 4 oz. and if you pump the ham in five different places you would use one pumpful at each place. Each time the needle is withdrawn, pinch the hole together with the thumb and finger for a few seconds to check the pickle from running out. It is advisable to drop the needle in boiling water before you use it and do not touch the needle with your hands while pumping. After the ham is pumped, place it in a deep pan or crock just large enough to conveniently hold the ham, and pour the balance of the Tender-Quick pickle over the ham. Weight or tie the ham down to keep it from floating above the pickle and pour in just enough pickle to cover the ham. After three days, turn the

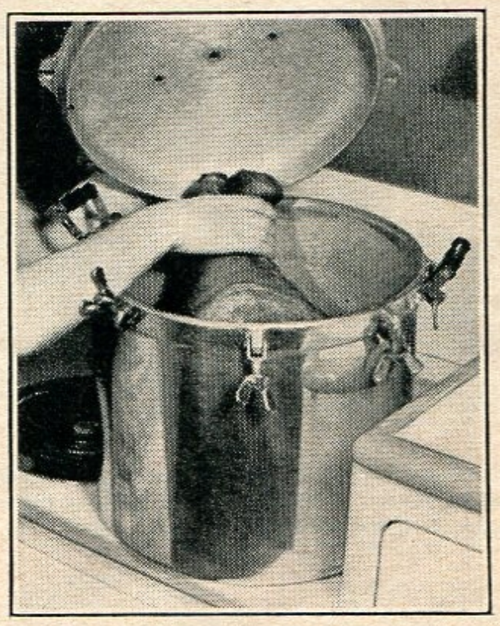




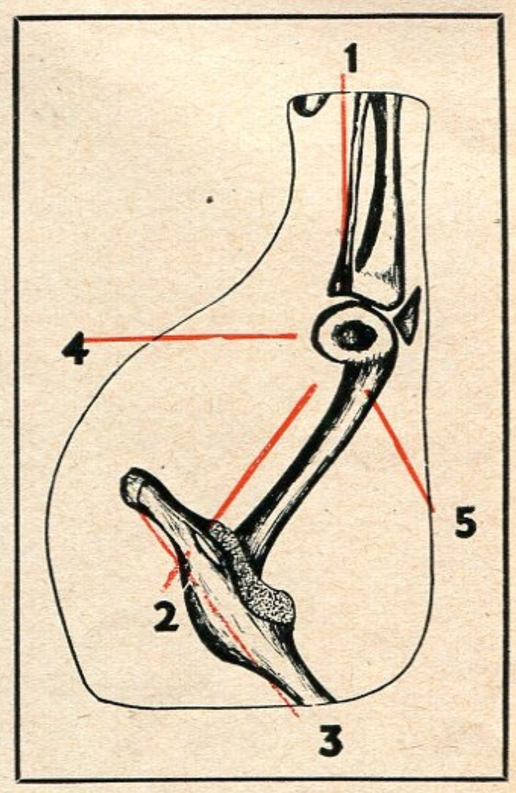
ham over to change its position and at the end of seven days change its position again. Leave the ham in the pickle one day per pound—a 10 lb. ham 10 days, a 12 lb. ham 12 days.

At the end of the curing period, take the ham out of the pickle, place it in lukewarm water and wash it off well.



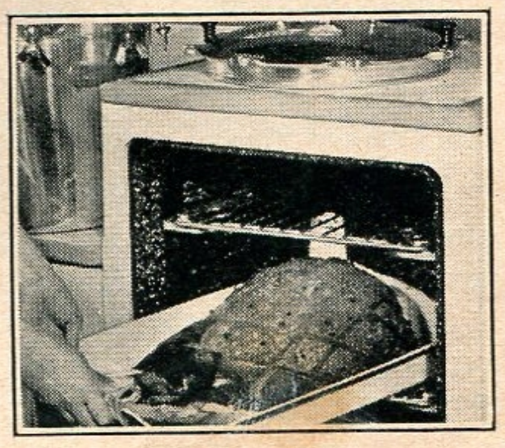


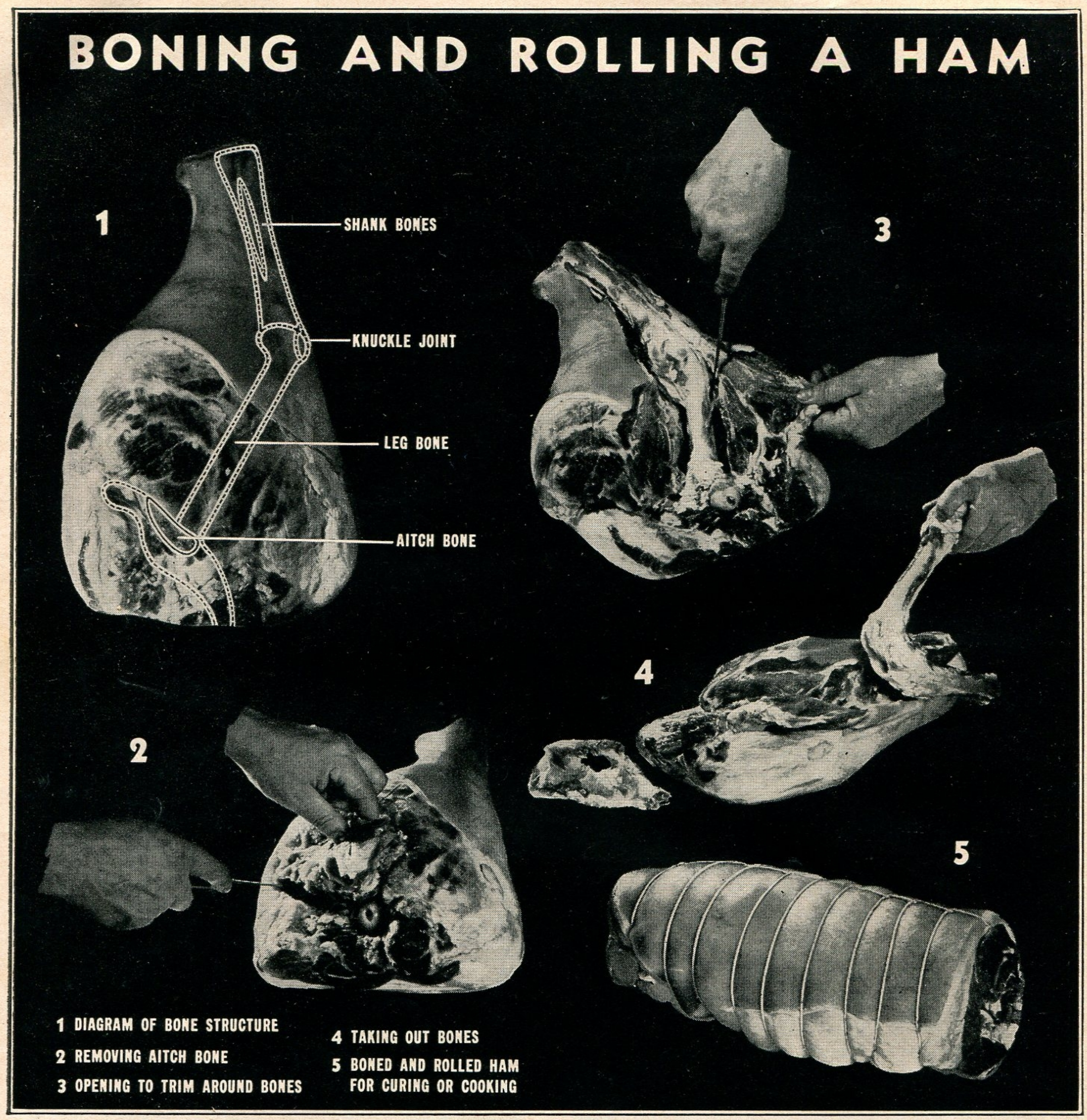
with spice and cover liberally with brown sugar. Pour about one quart of cider in the pan and roast in a slow oven until done—about 1 hour. When done, remove and serve.



Cooking

When the ham is washed, place it on the rack in a pressure cooker and pour in 3 or 4 cupfuls of warm water. Put the pressure cooker on the stove. Close the petcock after it starts steaming. Cook for 1 hour at 15 lbs. pressure. Begin counting the time when the pressure reaches 15 lbs. When the time is up—open petcock to relieve pressure within —remove the ham from the cooker, pull off the skin and peel off a little of the fat. Place in a roasting pan, garnish with cloves, sprinkle





BONING A HAM: Lay ham skin side down with butt end toward you. With boning knife remove meat from around aitch bone and disjoint aitch bone from straight leg bone. Then remove entire leg bone and shank bones by cutting through top of ham along these bones and trimming around them. When the bones have been removed, mold ham back into shape, and tie with heavy white cord. The cord should be tied around the ham crosswise about every inch.

Roast Ham With Apricot Stuffing

12-Pound Ham
1 Pound of Dried Apricots
4 Tablespoonfuls of Butter
½ Cupful of Finely Chopped Celery
½ Cupful of Finely Chopped Parsley
¼ Cupful of Finely Chopped Onion
4 Cupfuls of Fine Dry Bread Crumbs
1½ Teaspoonfuls of Salt

Stuffed ham is as good sliced cold as it is hot from the oven, so choose one weighing at least twelve pounds, to provide for a generous left-over.

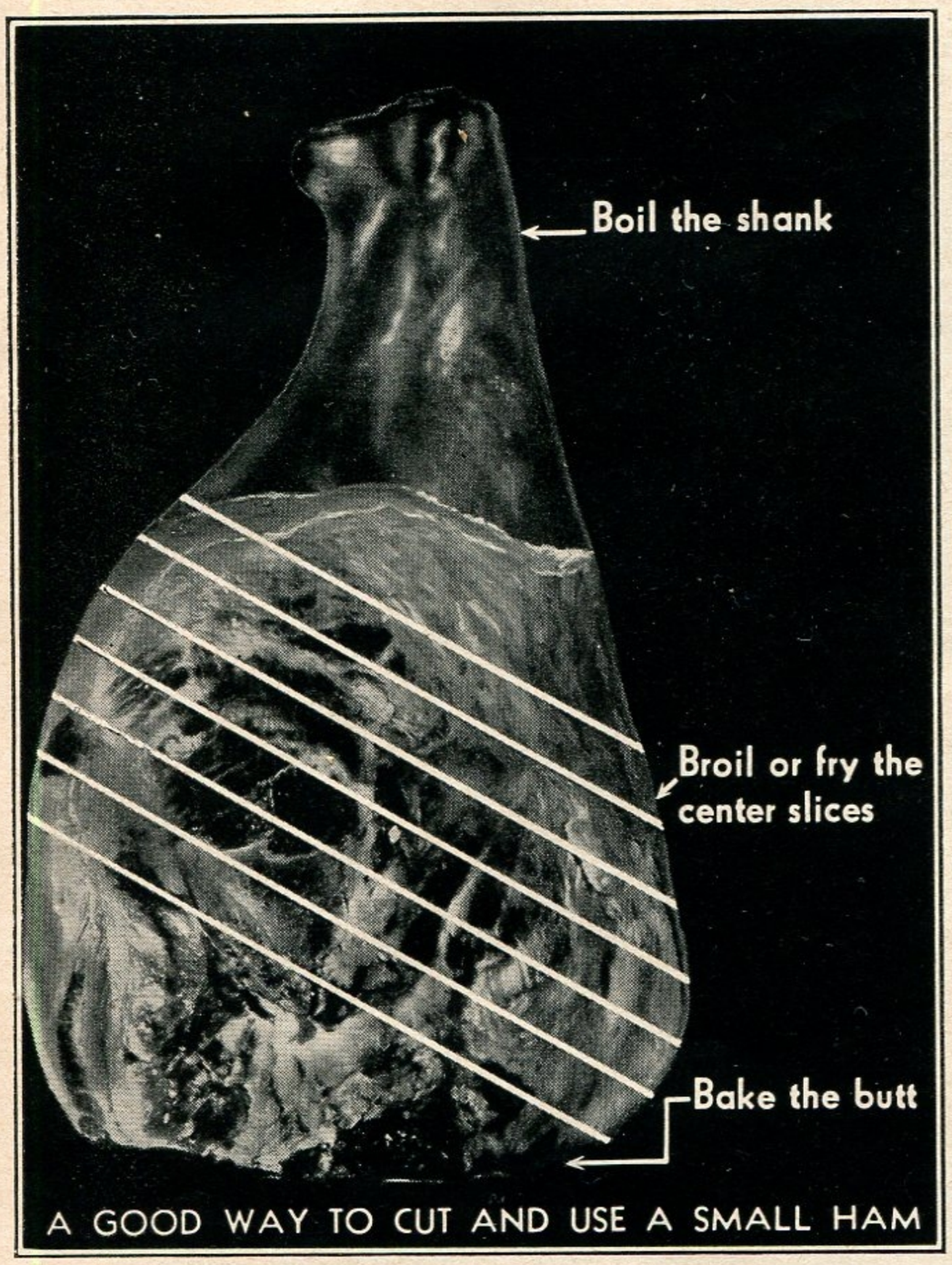
After boning the ham wash and drain the apricots, but do not soak or cook them, and cut into narrow strips with scissors. Melt the butter in a skillet, add the celery, parsley and onion, and cook for a few minutes. Add the bread crumbs and salt, then the apricots, and stir until well mixed and hot.

Wipe the boned ham with a damp cloth, lay it fat side down and cut a few gashes in the thickest part of the lean to make more room for stuffing, but be careful not to cut through to the outside fat. Sprinkle with salt and pepper, spread some of the hot stuffing over the meat, and beginning at the hock, sew the cut edges together to form a pocket. Gradually work in the rest of the stuffing. Then sew up the butt end and rub the outside with

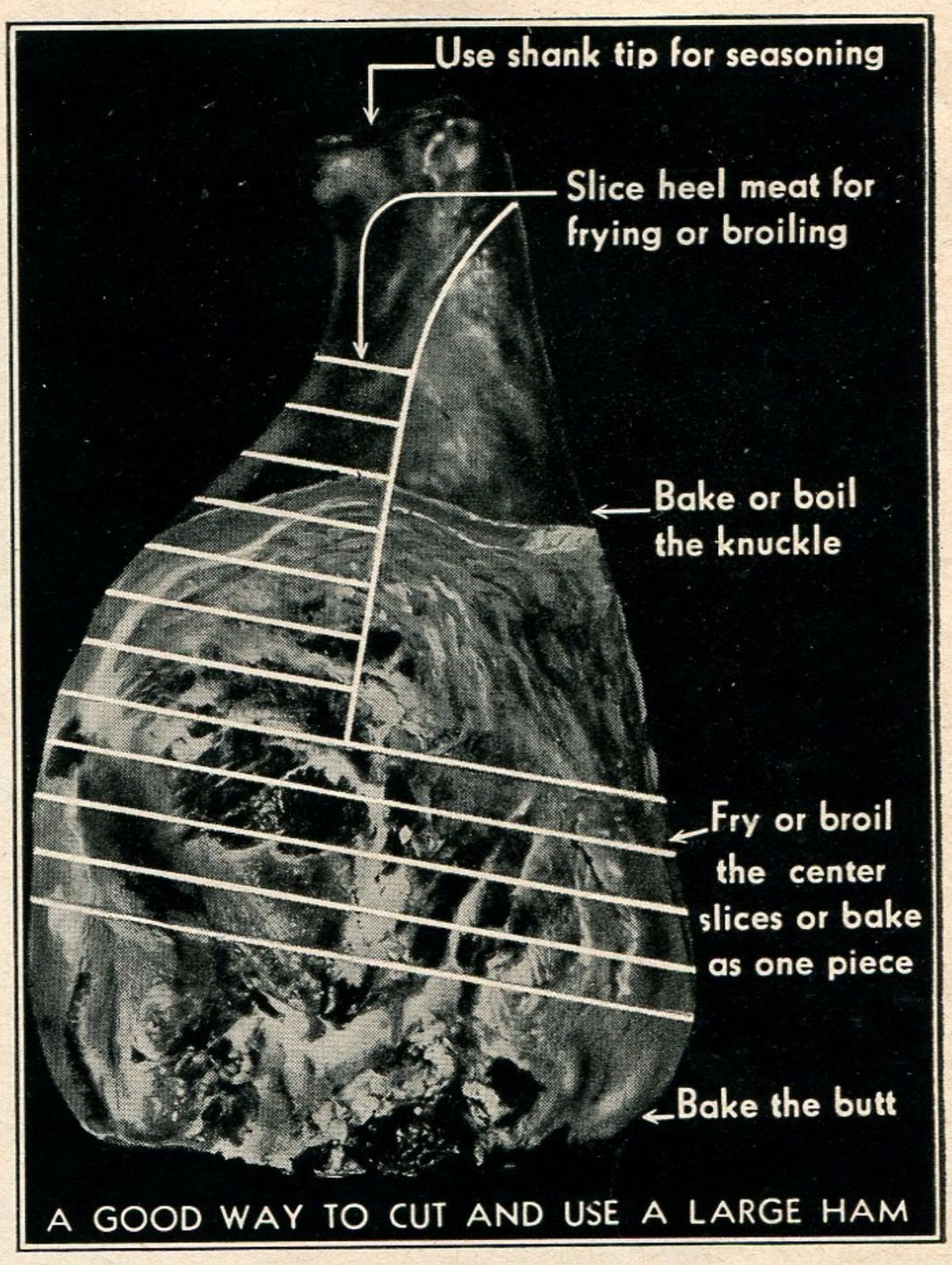
salt, pepper and flour. Place, fat surface up, on a rack in an open pan without water, and sear in a hot oven—480° F.—for thirty minutes, or until lightly browned. Then reduce the oven rapidly to very moderate heat—325° F.—and continue the roasting until the meat is tender. At this temperature a twelve-pound ham will require about five hours to cook. Do not cover and do not add water. While roasting leave the ham fat side up and the melting fat trickling down will eliminate the necessity for basting.

When thoroughly done lift the roast ham onto a hot platter, clip and carefully draw out the strings and garnish with parsley or celery tops. Serve with savory brown gravy made from the pan drippings seasoned with a little chopped parsley, celery seed, lemon juice and tabasco sauce.

In carving, start at the butt end of the ham and cut straight down across the grain of the meat and through the stuffing. Every slice will be the right blend of both and will be shapely, and full of flavor.



A GOOD WAY TO CUT AND USE A SMALL HAM

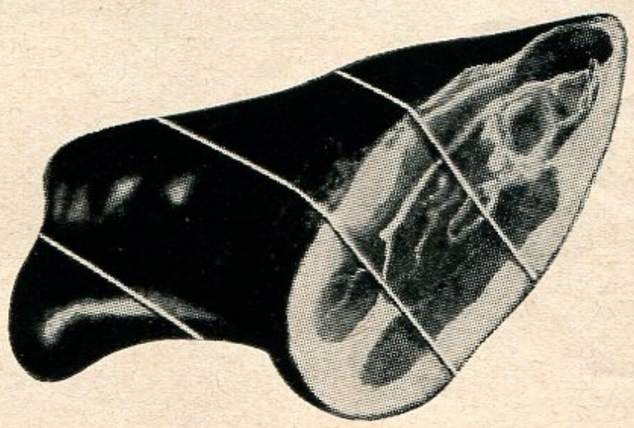


A GOOD WAY TO CUT AND USE A LARGE HAM

How to Cut a Ham

Often, the meat of an entire ham is more than the housewife wants to cook at one time. A good way to use an average size ham is shown in the picture above. The butt, which is about ⅓ the entire weight of the ham, can be cut off first and baked. After making this cut a piece of waxed paper should be placed over the exposed portion of the meat on the remaining portion of the ham to retard drying and mold.

The center portion of the ham, which contains more meat and less bone than either the butt or the shank, can be sliced off for baking, broiling or frying when you need meat. Slices for baking should be 1½″—1¾″ thick while slices for broiling or frying should be somewhat thinner.



Two Ways to Use Shank

After the butt and center slices have been used, the shank may be skinned and boiled whole or cut up in either of the ways shown at the left.

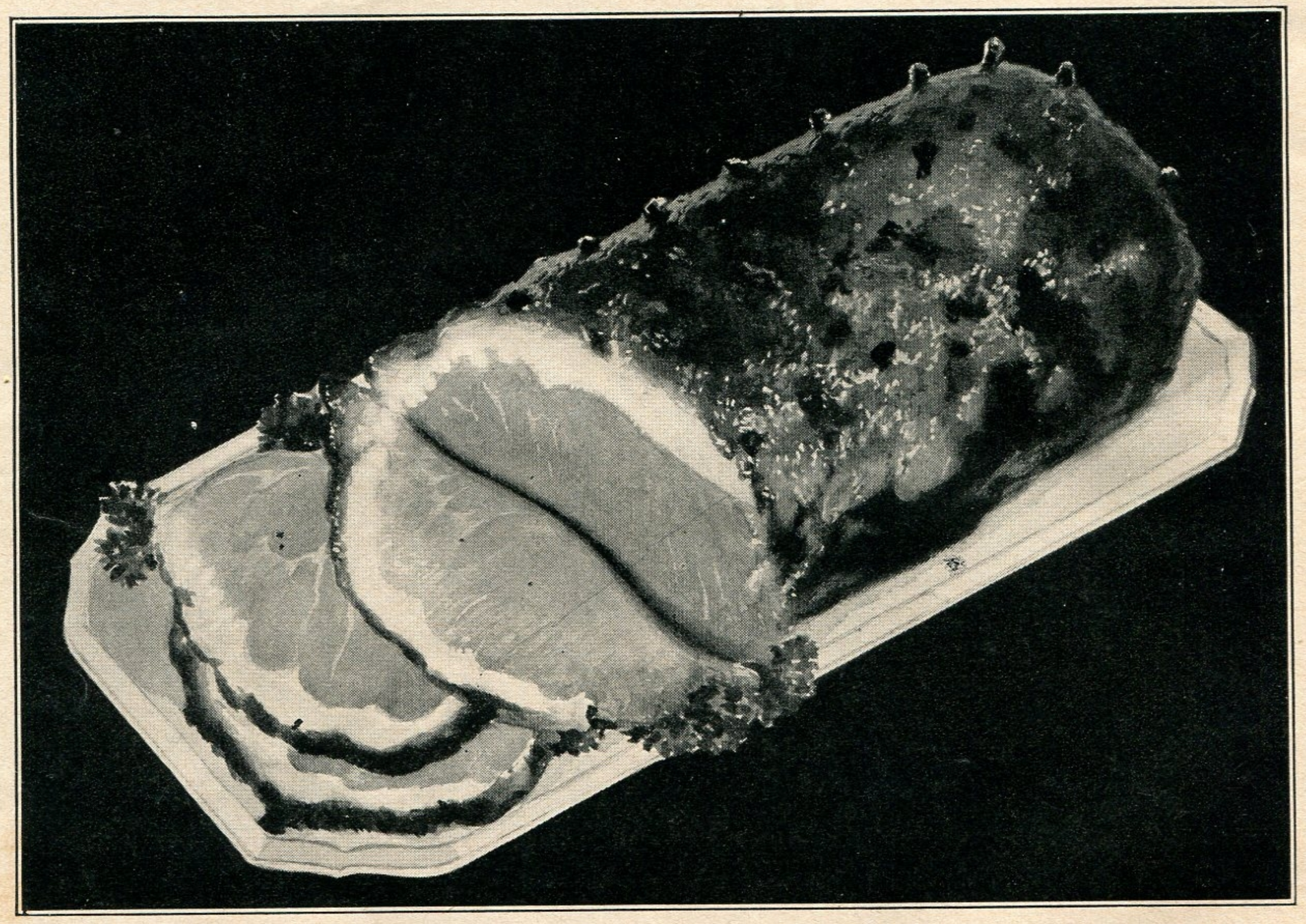
When the shank is cut into four pieces as shown, the two center pieces may be used for baking. The other two pieces should be used for seasoning.

If the shank is split into three pieces as shown, the two split shank pieces may be boiled and the knuckle, which contains more meat when the shank is cut this way, may be baked.

With a large ham, the same general procedure can be followed, or, to get cuts of a more readily usable size, the ham may be cut up as shown in the picture above.

Canadian Style Bacon Cured with Tender-Quick

A Delight to the Palate and a Treat That You Can Now Enjoy



CANADIAN STYLE BACON is one of the highest quality and most delicious pork cuts that you can cure. It is made by curing the loins, then tightly wrapping them. Few people who do not raise their own meat and do their own curing can afford to eat this tasty delicacy. But you who raise your own pork can easily make the finest quality Canadian Style Bacon right on your own farm.

Canadian Style Bacon is not only delicious, but it keeps well and once you try it you will always want a supply of these sweet, juicy cured loins along with your hams, shoulders, and regular bacon.

You can use either the Dry Cure or the Sweet Pickle Cure with Morton's Tender-Quick. The Sweet Pickle Cure is generally preferred.

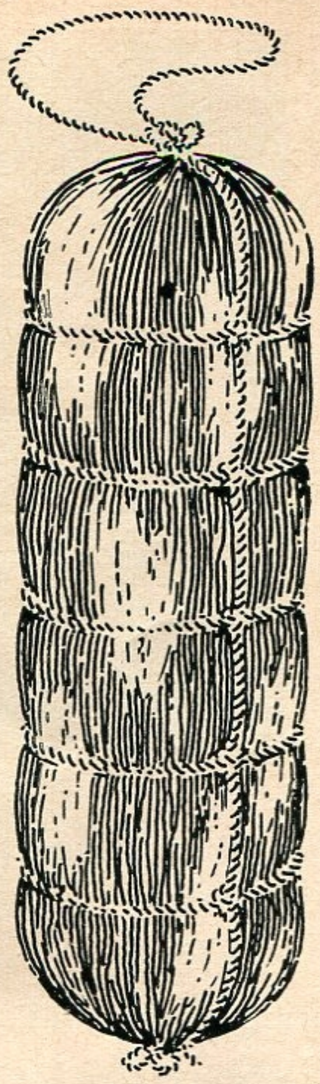
Trim loins from bacon sides as shown on page 20. Then trim as shown on opposite page and cut them in half in order to get them in a small crock for the Pickle Cure, or a medium size box for the Dry Cure.

Directions for the Sweet Pickle Cure

Pack the loins in a stone crock, standing them on end if the crock is not wide enough to lay them down. Make a curing pickle by mixing at the rate of 1½ lbs. Morton's Tender-Quick per gallon of water for mild cure; 2 lbs. per gallon for full cure. The water should first be boiled and allowed to cool. Stir the pickle until all of the Tender-Quick dissolves, then pour the curing pickle over the loins until they are fully covered,

and weight them down with a clean stone or other weight.

Overhaul the loins and change the position of the pieces after they have been in cure about 5 days. Loins from average size hogs should remain in cure for about 2 weeks. When cured, remove the loins from the pickle, soak in tepid water for about 30 minutes and wash. Then let the loins dry thoroughly. After they are dry rub liberally with a mixture of corn meal and black or red pepper, and wrap each loin separately in muslin or other clean cloth. The cloth should be a few inches longer than the loin. Make a tight roll and gather the cloth at one end



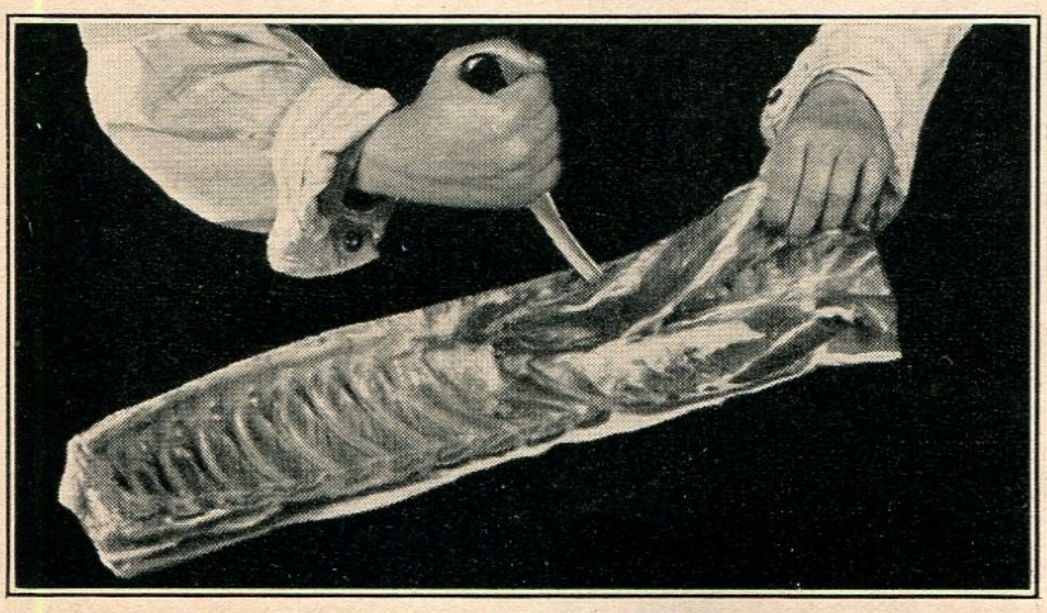
and tie tightly with a string. Then make half hitch loops around the wrapped loin about every 1½" to the other end and tie, leaving enough string for hanging up the loins. Before wrapping, the loins may be hung and given a light smoke, if desired and if loins are to be kept for some time.

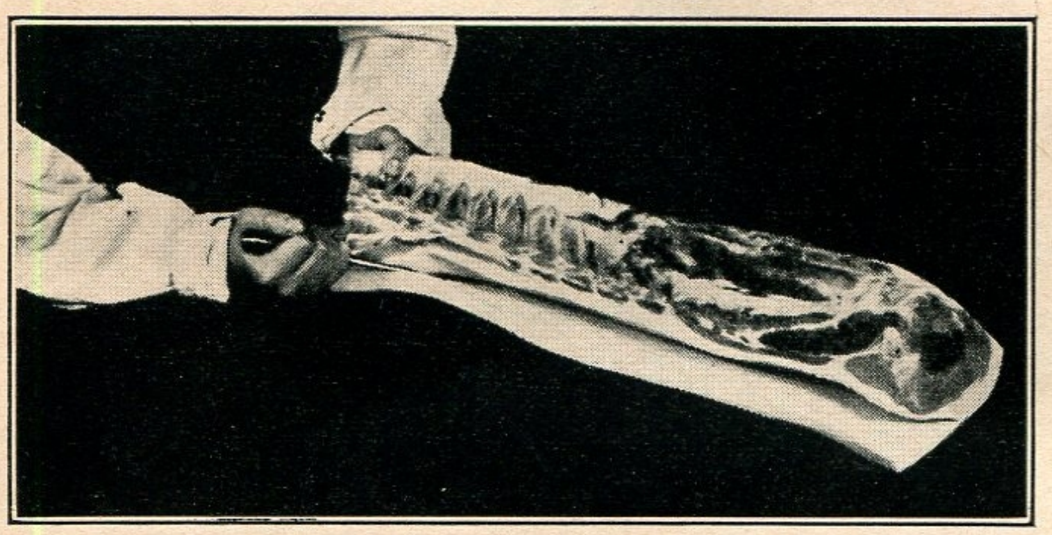
Directions for Dry Cure

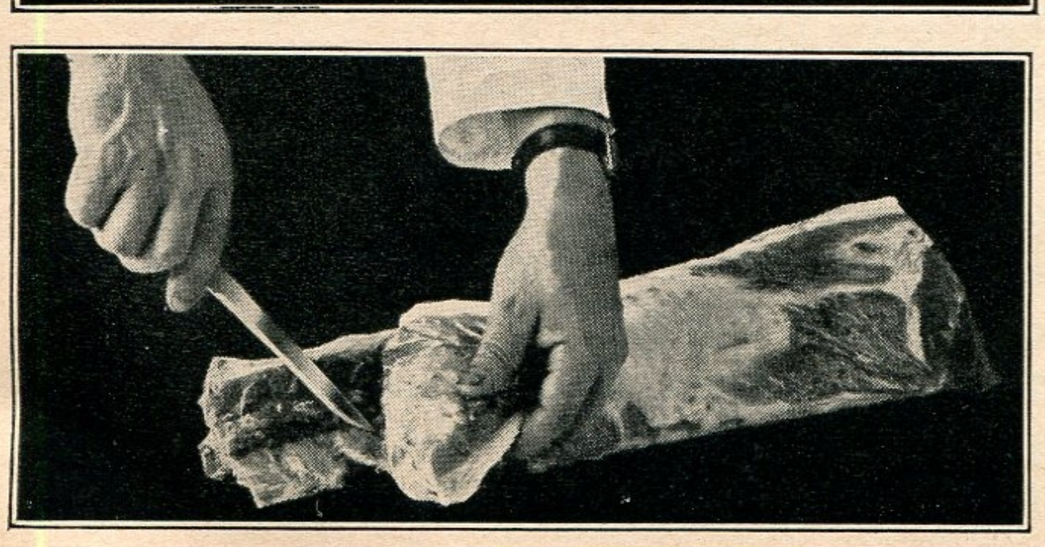
For the dry cure, use Tender-Quick at the rate of 5 lbs. Tender-Quick per 100 lbs. of loins. First rub the meat with ⅓ of the Tender-Quick, then in 2 or 3 hours rub on the second ⅓ and in 24 hours apply the balance. Pack the loins closely while in cure and overhaul once when the curing time is about half up, changing the position of the pieces.

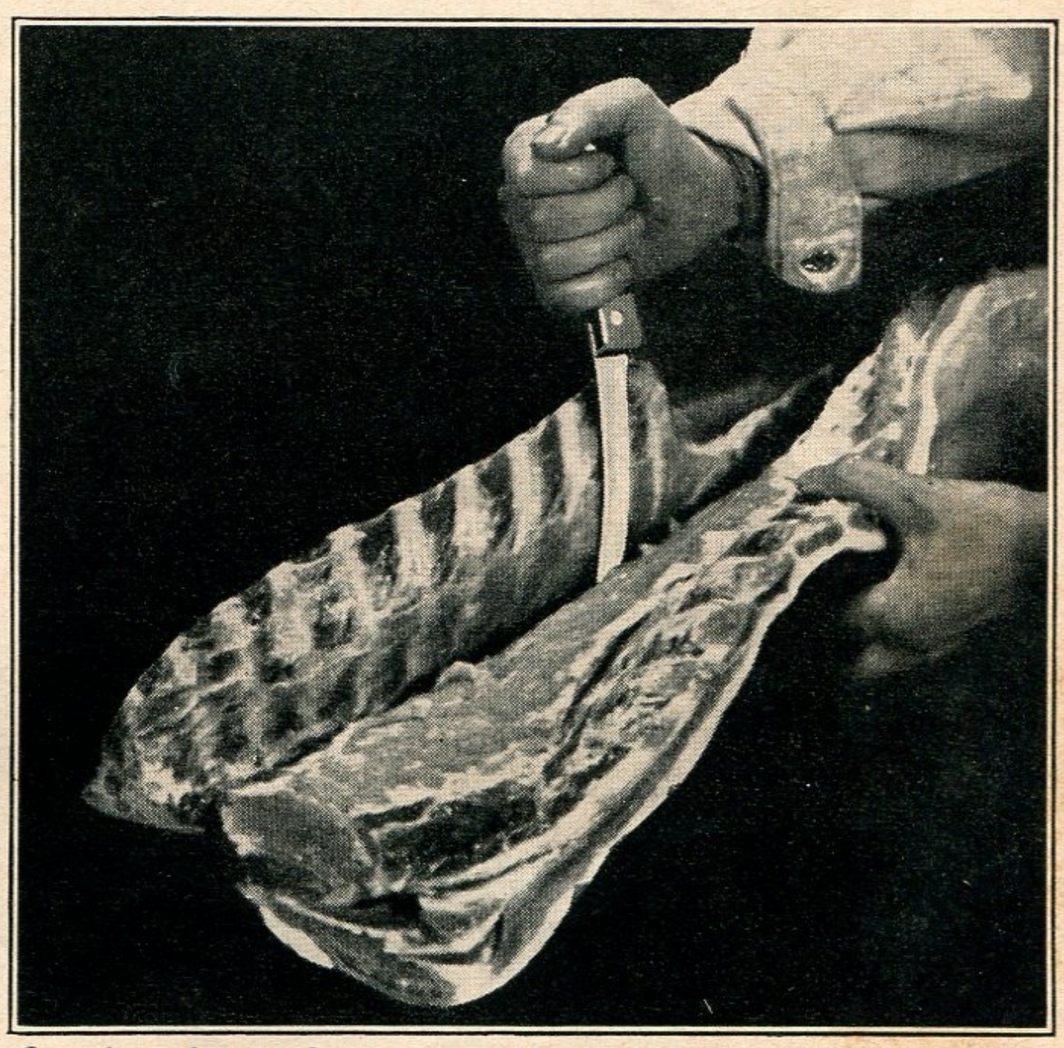
Leave the pieces in cure for 10 days to two weeks. When taken from the cure, wash the loins, let them dry thoroughly, and rub with cornmeal and pepper. Wrap in muslin the same as for the sweet pickle cure.

Separating Loin from Backbone for Curing Canadian Style Bacon

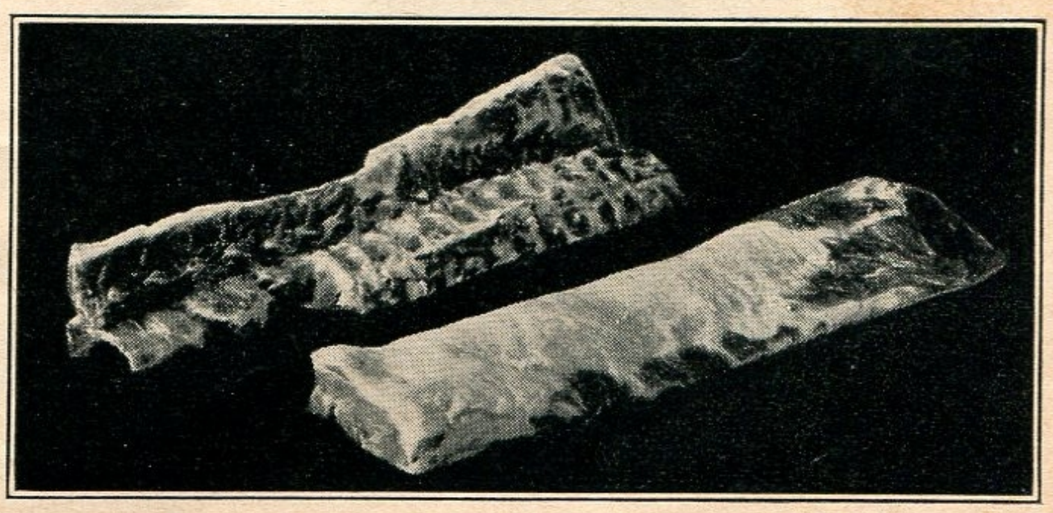








Complete the cut by trimming close to the bones. The loin and backbone are shown separated below.



BOX CURE

For Mild Fancy Breakfast Bacon

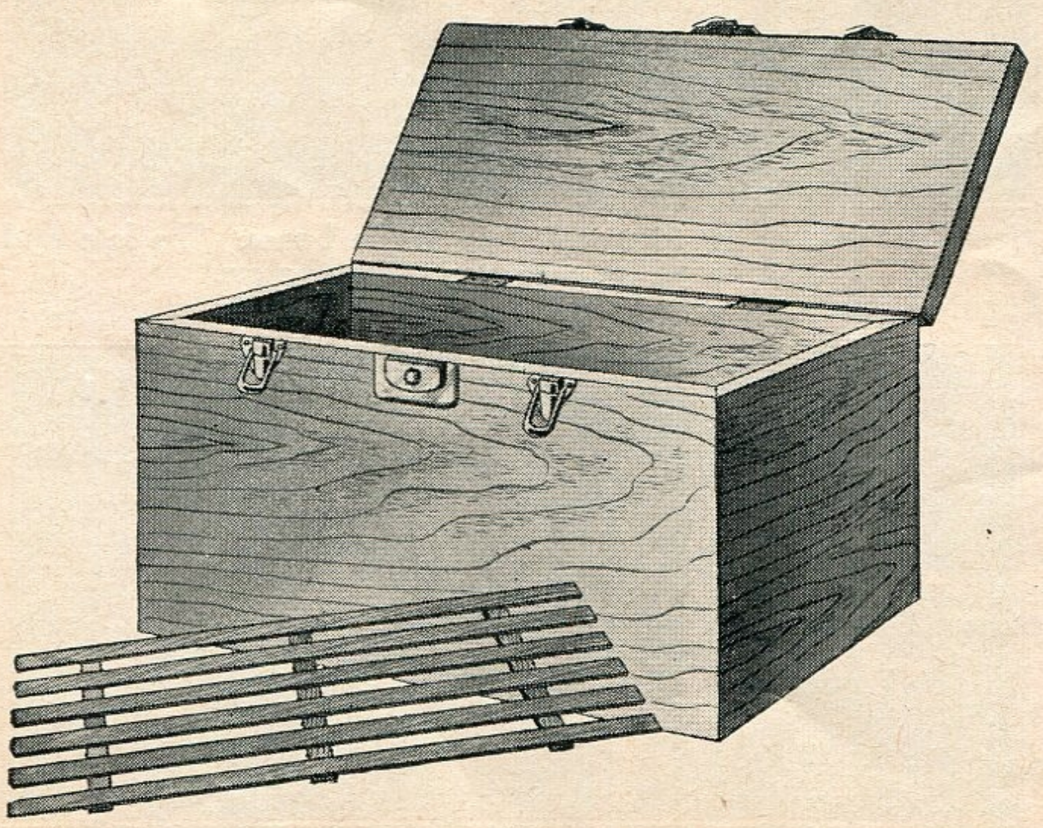


THE box cure will help you turn out firm, mild cured bacon with an appetizing flavor. Select well streaked medium thick bellies and trim the edges and ends square, leaving the belly just large enough to fit flat inside the box to be used.

After the bellies have been chilled and trimmed, use Morton's Sugar-Cure at the rate of 4 lbs. per 100 lbs. of bellies. Rub the bellies well with the Sugar-Cure on both the rind and flesh sides. Sprinkle a little Cure over the bottom of the box and pack the first belly in skin side down. Lightly tamp the belly with a wooden block in order to flatten it out and remove any air pockets underneath. Then pack the other bellies in skin side down, except the top one which should be skin side up. Tamp each belly as it is packed, in order to smooth out the meat and eliminate air pockets. Sprinkle a little Cure over the last belly when it is packed in. The bellies should be trimmed as near the size of the box as it is practical to cut them.

Close the top of the box so that it presses down on the bellies. Leave the meat in the box until cured. The curing time should be figured about 1½ days per pound; for example, an 8 lb. belly 12 days.

When curing time is up, remove the bacon sides and let them soak in lukewarm water for about thirty minutes and then wash them. A bristle brush is convenient for washing. After washing, hang the bacon until the pieces are thoroughly dry, and wrap for future use.



Box Cure with Tender-Quick

Follow the same general directions as above using about 3 to 3½ lbs. of Tender-Quick per 100 lbs. of bellies. This will make an extra mild cure and give the bacon a new delicious and tempting flavor.

Box for Curing

The box should be strongly made and should be water tight. Hard wood, such as oak or maple, is the best material to use. The size should be approximately the length and width of the bacon bellies, about 10″ wide and 20″ long. The height can be determined by the number of bellies to be cured at one time. A box about 24″ high will hold the bellies from five or six hogs.

The top can be made in order to fit just inside of the box to be held down by a weight or hinged onto the box, and when hinged an extra slat tray should be made to place on top of the meat in order that the box top will press the tray against the meat and hold it under pressure while curing. The pressure should be firm but not heavy.

His Majesty. . . Cured Smoked Turkey



TURKEY—roasted to a golden brown, with a tempting, tantalizing aroma, has long represented the spirit of abundance at Thanksgiving and during the Holidays.

This choicest of meat can now be served with an entirely new and captivating flavor. Cured Smoked Turkey is a delicacy that is fast growing in popularity for special occasions.

The real secret in getting the unique, delightful flavor in Cured Smoked Turkey is the curing pickle in which the turkeys are first cured before they are smoked. Morton's Tender-Quick mixed with water makes the curing pickle.

Curing

Turkeys that are to be cured should have the usual overnight fast—no feed but plenty of fresh water. Then they should be bled, dry picked and cleaned in the regular way (see page 96) and the head, most of the neck, and the feet removed. Following this they should be chilled until all of the body heat is out.

For making the curing pickle the water should first be boiled and allowed to cool. For a mild cure, use 1½ lbs. Morton's Tender-Quick per gallon of water. This strength cure should be used for turkeys that are to be prepared and served in a few days after they have been cured and smoked.

Where it is desired to keep turkeys for some little time before they are used, make the curing pickle by mixing 2 lbs. Morton's Tender-Quick per gallon of water.

Stone crocks make ideal curing containers. Pack the dressed turkeys in the crock and pour in enough Tender-Quick curing pickle to fully cover them and weight them down sufficiently to where they will remain below the surface of the pickle.

For a faster and more uniform cure the legs and breasts can first be pumped. To do this use the same pickle for pumping as is made up for the cure, and pump only the legs and each side of the breast.

Morton's meat pump holds 4 ounces. The needle of the pump should be inserted right along the bone where the leg is cut off, and down into the drum stick, slowly injecting 2 oz. of pickle in each leg. Place your forefinger about the middle of the plunger rod in order to gauge when 2 oz. of pickle have been injected, which will be half a pumpful. For pumping the breast, insert the needle from the rear along the sides of the breast bone and pump 2 oz. of pickle in each side. Pumping the curing pickle in the legs and breast is not absolutely necessary but will give a more uniform cure in less time.

If the legs and breasts are pumped, and if turkeys are to be used real soon, 3 days is sufficient time for them to remain in the cure. If turkeys are to be kept for some time before they are used they should be left in the cure 5 to 6 days.

After the turkeys are taken from the cure, rinse them in fresh water. Loop a cord under each wing close to the body, tying the cord in the center above the back, and hang, letting them drip until dry. Allow them to hang in this same manner when smoking.

Applewood is ideal for smoking and also hickory, maple or any other hard wood is good. Make a small fire and smother it in order to get the maximum amount of smoke. Where the smoking is continuous one day is sufficient, or until the skin takes on a pleasing rich color.



Cooking

Place the turkey on its back in a large roasting pan with a tray that holds it off the bottom of the pan. Then after pouring a little water in the pan, take a piece of heavy kraft paper, enough to cover the turkey, and butter the paper well on one side. Next place the paper over the turkey, buttered side down, tucking the edges in the pan.

The paper will get very brown and almost charred on the top side but should not burn. The heated moisture arising from the water, mixed with the butter somewhat keeps the turkey basted, and prevents the skin from breaking. After turkeys are cured and then smoked the skin breaks rather readily when baked in the regular manner.

Best cooking results are obtained by setting the oven temperature at about 350° for the first 15 to 30 minutes. Then lower to 250° to 300° for the balance of the time, which will be 3 to 4 hours, depending on the size of the turkey.

Cured turkey may be served hot or cold, but is more often preferred sliced thin and served cold.

Quality Meat Is Worth a Premium

It costs just the same to raise hogs to butchering age regardless of how the meat is cured. Get the most value out of the hogs you raise and butcher. The kind of curing job you do determines the table value of your finished meat.

Be guided by these ten important points when you butcher and cure meat:

1. Select hogs 8 to 10 months old, weighing 180 to 250 lbs.
2. Handle hogs quietly before butchering. Give them no food for 24 hours before butchering, but plenty of fresh water.
3. Get a good bleed—do not try to stick the heart or stick too far back, causing internal bleeding.
4. Do a quick efficient job of scalding, scraping, cleaning, and chilling. Make sure of your temperatures —use a good thermometer.
5 Trim the meat neatly after it is chilled, and drain it before starting the cure.
6. Turn trimmings, scraps, and small pieces into delicious sausage with Morton's Sausage Seasoning, and put the spareribs, backbone, etc., down in a Tender-Quick pickle.
7. Pump a Tender-Quick pickle along bones and joints in hams and shoulders to start the cure from the inside curing outward.
8. Apply Morton's Sugar-Cure on the outside of the meat to strike in and start curing toward the center.
9. Properly inspect and overhaul meat during the curing period.
10. Wash, dry, and neatly wrap meat that is to be kept for future use.

Meat should not freeze

If possible, do not allow meat to freeze after butchering. When meat freezes a film of ice surrounds the carcass and prevents the complete elimination of animal heat from the deep inner tissues, which can easily cause bone souring after the meat has been put in cure.

Overhauling Meat

For best results when curing meat the pack should be broken and the meat overhauled during the cure. These overhauling periods should be about seven to ten days apart and salt should be rubbed on any bare spots.

When meat is overhauled it is also wise to test the meat to determine if it is curing satisfactorily. Test meat by inserting a clean pointed instrument down to the bone in hams and shoulders. When withdrawn, smell the point of the instrument and if it has a clean wholesome smell the meat is curing satisfactorily.

If by any chance hogs were overheated, excited or the meat bruised when butchered, causing the meat to be in a feverish condition, or if an improper job of bleeding were done, which left considerable blood around the joints, or if the meat were not thoroughly chilled out, bone taint could easily start from any of these causes.

By testing hams and shoulders every now and then you can easily and quickly detect bone taint if it has started in any of the pieces as you can smell the taint on the point of the instrument when withdrawn. If taint has started in one or more pieces they should be removed from the pack, boned out and the interior salted, which will prevent the balance of the meat from being affected by these tainted pieces, and the pieces that are boned can be saved.

No need to have over-salty Meat

Very often the meat around the bone in home cured hams and shoulders is not fully cured yet the outside of the ham or shoulder may be over-cured or salty. When Salt is applied only on the outside of meat, the outer part is many times overcured in order to get the bone area safely cured.

When meat is pumped around the bone with a Tender-Quick pickle, then cured from the outside with Sugar-Cure, the cure is uniform and there are no over-salty or under-cured spots. There is real satisfaction in using the ham bone for boiling when the meat next to the bone has been properly and evenly cured.

The old saying that a job worth doing is worth doing well applies especially to meat curing. There is a right and a wrong way to do everything and it is impossible to turn out high quality meat unless all parts of the job are properly done.

If hogs are quietly handled when butchered, and if you get a good bleed and a good chill, you will be well started toward quality meat. The next important step is the actual curing. Pumping the meat along the bone with a Tender-Quick pickle and curing from the outside with Sugar-Cure is the simplest, easiest, and surest way to turn out meat that is high in quality and has a wonderful flavor.

Good home cured meat is a premium product and it is worth a premium, either for your own use or for sale. If you want meat that will top the market for quality and improve with age, cure it right, then wash it and let it thoroughly dry and before wrapping, lightly rub each piece with a mixture of pepper and molasses. After a few months, sell your banker or merchant one of the hams and he will want to buy more from you at a premium. Morton's meat curing service actually pays for itself. Your meat is worth more either for home use or for sale. That is why more farmers use this method of curing meat than any other.

KEEPING CURED MEATS

MEAT that is properly cured will keep for many months, the exact time depending upon the strength of the cure, the kind and cut of meat, and the care with which it is wrapped and stored.

Where it is desired to use meat shortly after it comes from the cure it should not be given as heavy a cure as meat that is to be kept for a long time.

Very often someone will state that the meat they have just cured is too salty. This should be controlled by the individual when putting the meat in cure. Meat that is to be used up soon should have a light cure and should not remain in the cure longer than the necessary curing time. Weather conditions help control the length of time meat should cure for best results, as it requires longer for meat to take the Salt if the weather remains real cold than it does during favorable curing weather.

Bacon is usually at its best shortly after it comes from the cure and for this reason most people prefer to use up the bacon during the spring and early summer. When properly cured and wrapped, however, bacon can be kept over for a good while, but should not be kept longer than a year. Bacon has a high per cent of fat meat and fat meat turns yellow and gets rancid quicker than lean meat.

Shoulders should be used up before the hams as shoulders are more apt to crack open and allow mold to penetrate.

Hams usually improve with age, being at their best after they are about a year old.

Beef and mutton do not keep as well as pork and, therefore, should be used up sooner.

Regardless of the way the meat was cured, or the kind of meat, proper care when storing the meat is necessary if it is to be kept in good condition for any length of time.

Important Points to Remember

1. Keep meat dry. The moisture in the air of the room where meat is stored will condense on the meat and favor bacterial growth. Moisture will also cause mold to develop more rapidly.

2. Keep meat cool. Heat also encourages bacterial activity, causing decay.

3. Keep well ventilated. Meat absorbs flavors and odors very rapidly. Ventilation will keep the air free from taints, as well as prevent the condensation of moisture on the meat.

4. Keep meat away from direct light. Direct sunlight discolors meat, therefore, the place where the meat is stored should be kept dark and this will also help keep flies away.

5. Keep each piece separate. If the pieces of meat touch or hang too close together, it will prevent free air circulation and sweating will often take place at the point of contact.

6. Keep meat storage room screened. Flies, rats, and mice should never be allowed to get in the room where meat is stored, and flies should not be allowed to light on the meat as they carry bacteria which can cause decay and actual spoilage.

Skippers

The skipper is the larva of a small black fly which is found in most sections of the country. These flies are small enough to go through ordinary window screening and for this reason a very fine screening should be used for protecting meat storage rooms. The fly lays eggs in the crevices of the meat and the skipper hatches out and feeds on the meat.

The skipper is a slender white maggot about ⅓ of an inch long when full grown. The skipper burrows into the interior of the meat, eating out the meat tissues until the entire piece of meat is ruined.

As the skipper fly is not active during cold weather, the best time to butcher and cure meat that is to be kept for some time is during the winter months. The curing box or curing room should be protected with a fine mesh screen and the meat should be washed and wrapped as soon as practical after curing, in order to fully protect it.

Wrapping

After curing, meat should be wrapped only when it has been allowed to thoroughly dry. When meat is not wrapped after it is dry a slow oxidation of fat takes place, which causes rancidness, dark color, and strong flavor. Wrapping meat tends to prevent this, besides furnishing the best possible protection against flies and other insects.

Before wrapping meat, sage or black and red pepper or other spices may be rubbed lightly on each piece of meat for added flavor.

Wrap the meat first in cheesecloth or unbleached muslin and wrap each piece separately. Clean flour or cornmeal sacks make satisfactory wrapping for meat. Next wrap the meat tightly in paper. Parchment paper is excellent but any heavy plain paper will do. After wrapping, put the meat in bags or wrap again in heavy brown paper. It is difficult to prevent some mold from forming. With cloth next to the meat, however, much of the mold that forms will be removed with the cloth whereas if paper is next to the meat it will stick to the meat and be hard to remove.

Turn the strings in before wrapping. Do not hang the meat in storage by strings that are tied directly to the meat. The wrapped meat should be tied tightly and looped from the outside and hung by this outside string. If a paper bag is used, fold the top of the bag over several times and tie it tightly. If the meat is simply wrapped in paper, it is a good idea to seal the

edges with glue. Further protection can be added by painting the entire outside of the entire piece of wrapped meat with yellow wash or with ordinary lime wash to which glue has been added.

Yellow Wash

The following is a standard formula for yellow wash and is sufficient for about 100 lbs. of meat:

3 lbs. Barium Sulphate
1¼ oz. Yellow Ocher
1 oz. Dry Glue
6 oz. Flour

Mix the flour in a half pail of water, stirring until smooth. Dissolve the Yellow Ocher in one quart of water and add this solution, together with the glue, to the flour mixture in the pail. Bring to a boil and add the Barium Sulphate slowly, stirring constantly. Make the wash the day before it is to be used so that it will have time to cool. Stir frequently while using and apply with a brush.

Protect Meat against Skippers and Mold

When meat is properly washed, dried, and wrapped, it will keep in good condition. This is the best protection against skippers, insects, and mold. It is very important, however, to see that the meat is thoroughly dry before it is wrapped, because if the meat is still damp when wrapped mold will readily form. A reasonable amount of mold does not hurt the meat. Very often high quality meat is allowed to mold and before the meat is cooked the mold is removed.

Therefore, if mold should develop on your meat, it need cause no serious worry because it can usually be rubbed or cut off without loss. Mold may easily be removed by scrubbing the surface of the meat with a brush dipped in hot water. Another good way is to wash the meat with a cloth dipped in vinegar and then rub the meat with a little warm lard.

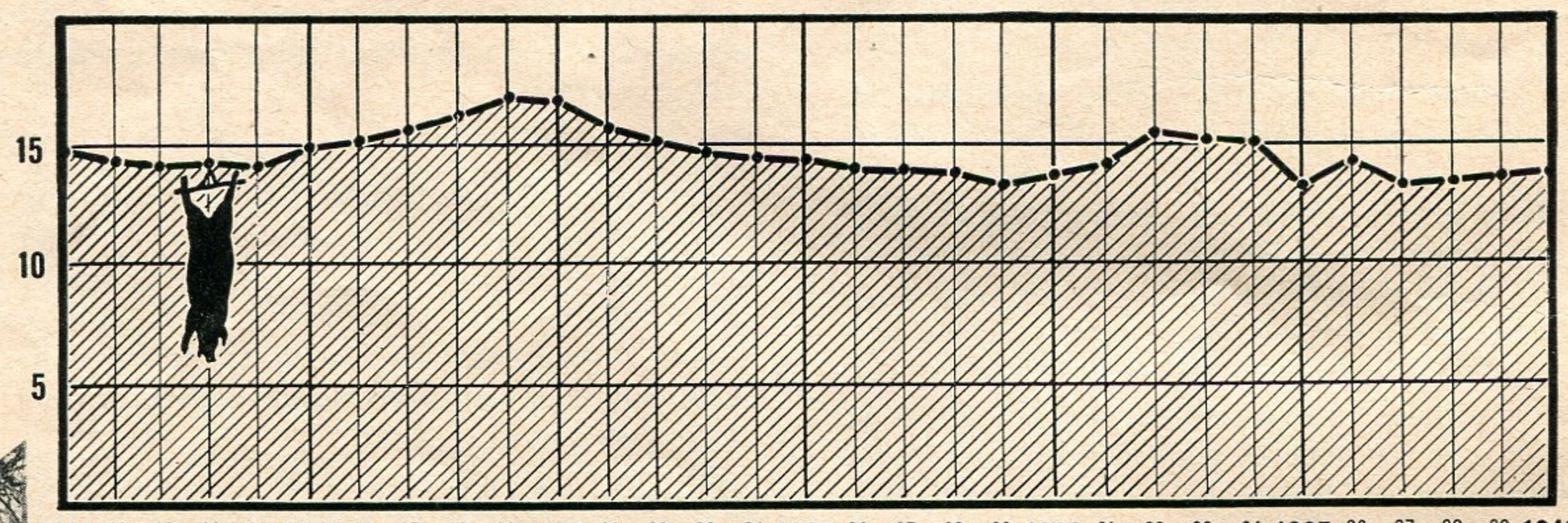
Use Shoulders First

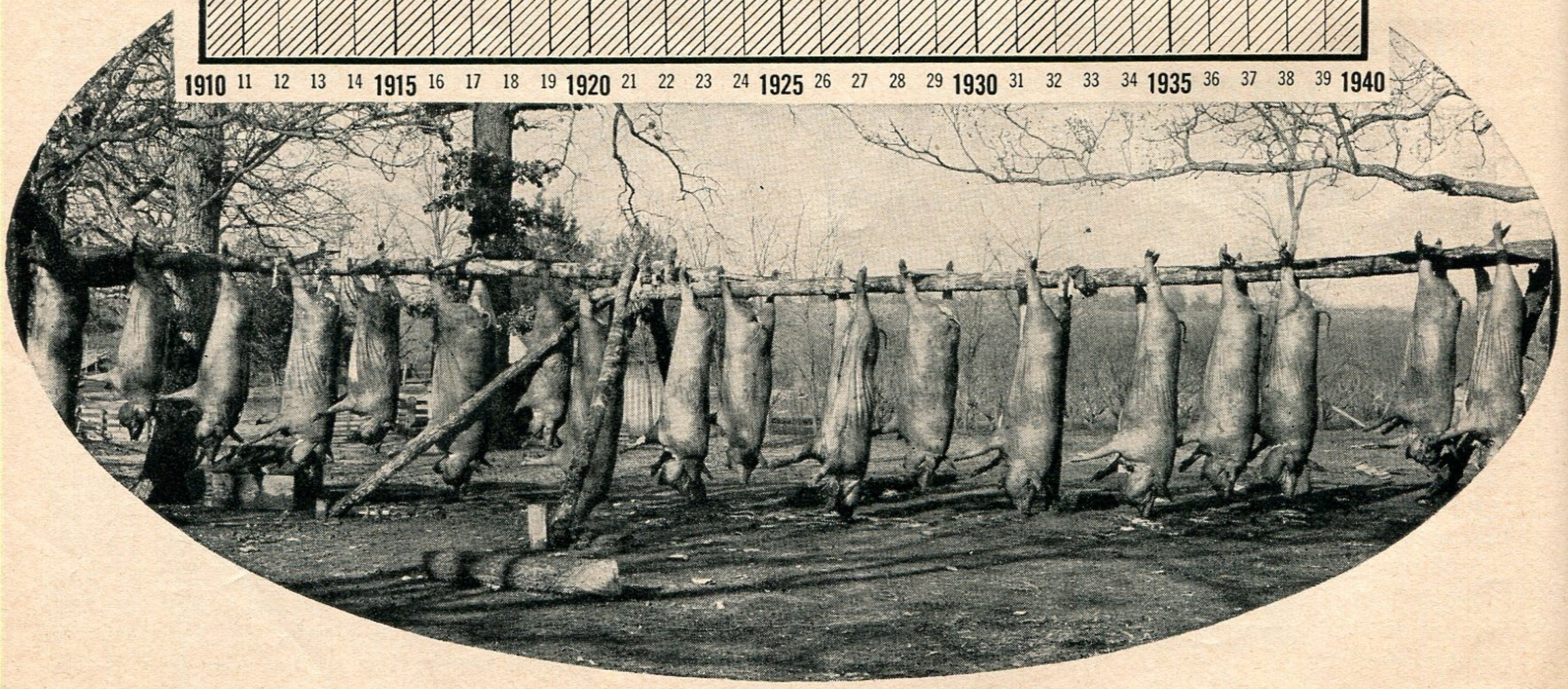
Mold is most apt to appear on shoulders because they crack open easier. It is good practice to use the shoulders first to avoid excess mold.

When a ham or large piece of meat is cut and it will be some time before the balance of the meat is used, the cut surface should be smeared over with lard or covered with oiled paper.

Millions of Hogs Slaughtered on Farms Each Year

FOR THE 30 YEAR PERIOD (1910 TO 1940)







From the far corners of the world come the exciting, tantalizing spices

that give Morton's Sausage Seasoning the tang and zestful flavor that everybody likes.

Our taste for rare and piquant spices is as old as history itself. The adventurers of the old world opened up new trails to the most remote regions of every land in their search for nature's delicate seasonings, spices, and herbs.

Even today carts, native carriers, and caravans from distant places meet the ship lanes with their stores of nature's finest spices.

These we bring to you as Morton's Sausage Seasoning after careful preparation and blending with Salt. There is a freshness and zest of tantalizing flavors in every pound of sausage that you make with this famous Seasoning.

It's Easy to make GOOD SAUSAGE!



SAUSAGE making today is in itself a fine art in food preparation. Sausage is one of the most desirable and appetizing of all pork products. The three essentials for making the finest sausage are good meat, a good grinder, and a perfectly blended Sausage Seasoning.

At one time sausage was considered the poor man's food because it was made principally from the scraps, trimmings, and shreds from the bone that had little value. It was found that by chopping up these bits of meat, mixing them with different seasonings, forming them into patties and cooking gave them a pleasing and appetizing flavor.

The delicious flavor of the sausage patties appealed to everyone, rich and poor alike, and sausage grew in popularity and variety until it became a delicacy made with the greatest care and attention instead of only a means of using up scraps.

An early method of making sausage was to use a curved knife blade fastened to a handle and a wooden chopping bowl to chop the meat into small pieces. The seasonings and salt added to the meat and mixing were done by guesswork.

As sausage grew in popularity, improved methods of grinding and seasoning were developed. Today the most scientific sausage grinders are used—grinders that cut the meat sharp and clean, without crushing out the delicious meat juices—grinders that have a controlled, uniform feed.

Morton's Sausage Seasoning Eliminates Guesswork

And we now have Sausage Seasoning so delicately balanced and blended that the most inexperienced can use it and make sausage equal to the expert. No longer is it necessary to use the trial and error method in grinding and seasoning sausage. Good meat, a good sausage grinder, and a perfectly blended seasoning are all you need to make sausage that hits the spot every time—sausage that has just the right zest and flavor.



The Safe, Sure Way to Make Sausage

Morton's Sausage Seasoning is a complete mixture containing the finest spices, sage, peppers and other seasoning ingredients blended with salt in exactly the right proportions to make the most delicious sausage you ever tasted. It is ready to use just as you receive it.

You do not have to guess, mix or add any ingredients. This Seasoning that is prepared for you is easier to use, it saves time and disappointments, and enables you to get the same original delicious flavor—the same tempting taste every time. Good sausage is enjoyed by grownups and youngsters alike. It is a wholesome food and there is an appetizing zest to it that is relished by the whole family.

Make sausage more often. Fresh pork, a sausage grinder, and Morton's Sausage Seasoning are all you need to make the finest flavored sausage you ever tasted. Whether you make only a few pounds or many pounds, your sausage will always be good —it will always be appetizing.

Making Fresh Pork Sausage

MORTON'S SAUSAGE SEASONING is packed in 10 oz. cans. Use a full 10 oz. can for seasoning 30 lbs. of meat if you like well seasoned sausage. If you prefer mild seasoned sausage, use a 10 oz. can for 40 lbs. of meat. For small quantities (well seasoned) use one level tablespoon of Seasoning for each pound of meat.

Trimming Meat—Use fresh pork trimmings and any part of the shoulders, loin, etc., depending on the amount of sausage you wish to make. Trim all of the meat from the bones and trim out all gristle and blood clots. Cut the meat in strips and then cross cut these strips to make small squares. Cut the fat meat in the same size squares and keep fat and lean separate.

Weighing the Meat—After the meat is cut in squares, weigh the fat and lean meat separately. Then mix together, putting in one-third fat and two-thirds lean. (Some prefer one-fourth fat and three-fourths lean.) If shoulders and a large amount of lean meat are used, and if more fat is needed, cut up strips of the back fat.

Mixing with Seasoning—After the meat is weighed, mix the fat and lean together and spread out in a pan or on wax paper and sprinkle Morton's Sausage Seasoning over it, using the proper amount of Seasoning for the total amount of meat. Then mix Seasoning and meat together before grinding.



Grinding—As the meat is ground, the Seasoning will be thoroughly mixed and blended with it. For the nicest sausage the meat should be cold when it is trimmed and also cold when ground.

When grinding you have a choice of coarse or fine cut sausage. For coarse cut sausage, run it through the chopper once, using a cutting plate with standard 3/16" holes. For fine cut sausage run the meat through the chopper twice, the first time using a cutting plate with large 3/8" holes and the second time using a plate with the standard 3/16" holes. (If an extra fine cut is desired, a 1/8" hole plate may be used for the second grinding.)

Where sausage is run through the grinder twice, it should stand over night in a cold place between the first and second grindings. This will prevent the meat from becoming heated by being ground twice in succession. It also permits the Seasoning to work through the sausage, insuring a better flavor.

The cutting knife and plate on the grinder should be kept sharp and clean, as quality sausage cannot be made with a

dull knife and plate as it will crush out the meat juices. The meat should be cold and the knife and plate sharp.

After grinding, let the sausage stand over night in a cold place before putting away for future use.

Keeping Sausage—Small quantities of sausage for immediate use may be kept in a crock or jar where it is cool. For keeping over a longer period of time, sausage may be made into patties partially fried down, placed in stone crocks and covered with melted lard.

Sausage Casings—Pork casings are excellent for stuffing sausage when properly cleaned and turned. Muslin casings are also good and can easily be made by stitching strips of muslin to form bags about 2 to 2½″ in diameter and about 15″ long. Muslin casings should be dipped in water and wrung out before they are used.

Stuffing—Attach stuffer spout and force enough sausage into the spout to fill it to prevent air pockets. Slip casing over the spout and feed on as much casing as the spout will hold. If muslin casing is used, pull the closed end of the casing up tightly against the end of the stuffing spout. This will prevent formation of air pockets in the sausage.

While sausage is being stuffed, press upward very lightly with the finger at the end of the stuffer. This will raise the stuffed casing above the end of the stuffer and will pack the casing more tightly, helping prevent air pockets. After stuffing tie the ends of casing with strong twine.

To give stuffed sausage added flavor and better keeping qualities, rub the casings liberally with Sugar-Cure after they are stuffed and ready to hang away.

Cured Pork Sausage

For making cured pork sausage, cut the meat in squares just the same as for fresh sausage, and put the meat in a Tender-Quick curing pickle. Leave the meat in the pickle 12 to 15 hours, then take it out, season, grind, and stuff just the same as for fresh sausage. Use about 1½ lbs. Tender-Quick per gallon of water for making the curing pickle, or a 2½ lb. can to 7 quarts of water.

Mutton and Pork Sausage

A very tasty sausage can be made by mixing 2 parts of lamb or mutton with one part of fat pork and one part of lean pork. Cut the mutton and pork in squares, mix, season, and grind just the same as for fresh pork sausage.

Beef and Pork Sausage

A favorite type of sausage with many is a mixture of beef and pork. A good proportion to use is 2 lbs. of lean beef with 2 lbs. of lean pork to 1 lb. of fat pork.

Cut the meat, season, and grind just the same as for making fresh pork sausage.



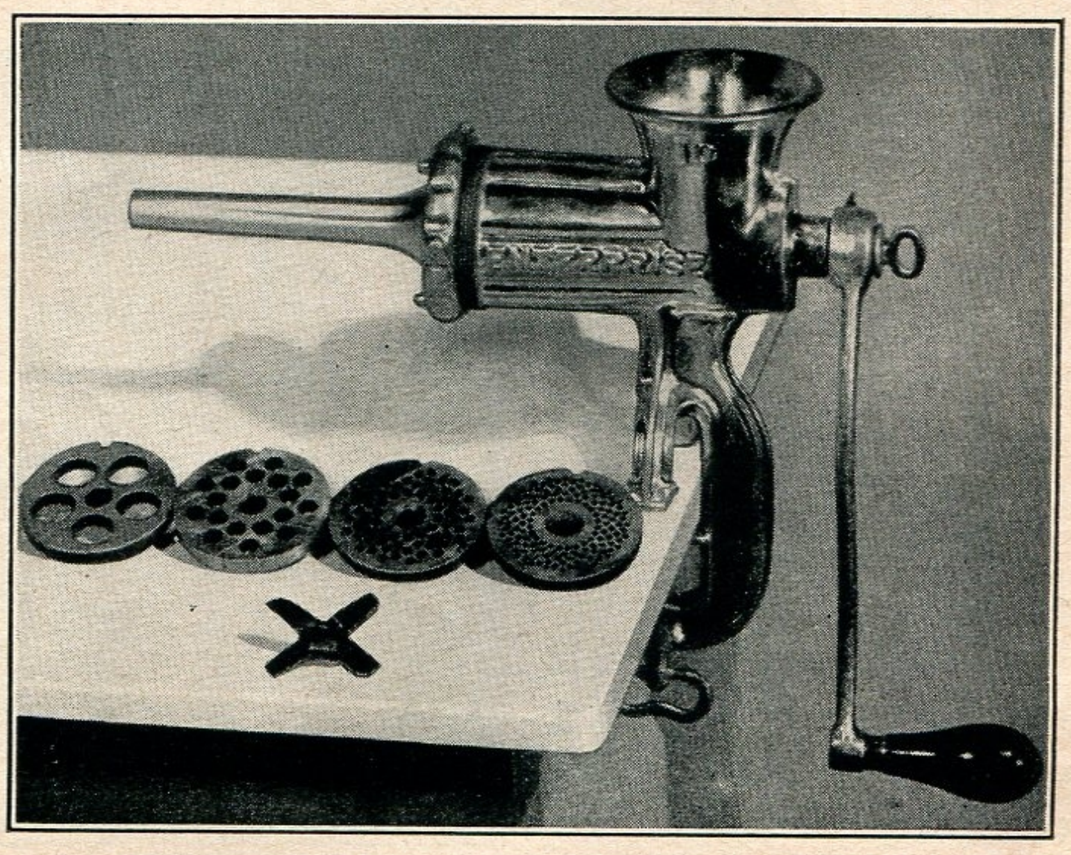
Results Were Perfect

Cured all my meat with Morton's Sugar-Cure last year. The results were perfect. My wife and I both honestly insist that we never tasted better hams (and we're in "throwing distance" of Virginia's famous "Smithfield Hams").

My sausage, too, to use my wife's expression, was "perfectly delicious."

We were entirely satisfied with the results from the use of your products, and are pleased to say as much.—H. Herbert Lively, Midlothian, Va.

A good sausage grinder with stuffer spout and different size plates makes it easy to put up sausage. Size of plates pictured below: ¾, ⅜, 3/16 and ⅛ inch holes.



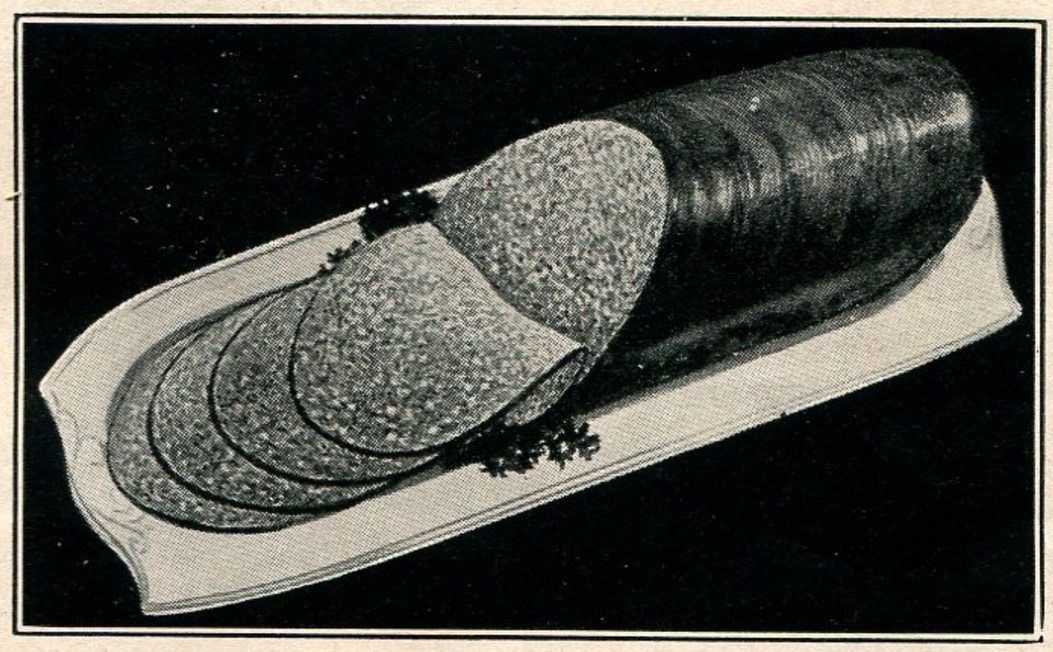
Recipes for Sausage, Head Cheese, Etc.

THERE are many delicious types and kinds of sausage that can be made with beef and pork. Any clean cuts of meat can be used, and different combinations of meat and seasonings used to suit individual tastes. In the following recipes Tender-Quick takes the place of Regular Salt. Tender-Quick cures faster than Regular Salt, brings out a pleasing, rich color, and develops and intensifies the natural flavors of the meat.

Bologna Sausage

Excellent bologna sausage can be made by combining one part pork with 1½ parts beef: For example, 10 lbs. pork and 15 lbs. beef, or 40 lbs. pork and 60 lbs. beef. The following recipe is based on the larger quantity, which would make a total of 100 lbs. of meat.

60 lbs. beef trimmings
40 lbs. pork trimmings
3 lbs. Tender-Quick
3 to 4 oz. black pepper
1½ oz. coriander
1 oz. mace
Onions if desired.



Mix 2 lbs. Tender-Quick with the 60 lbs. chilled beef trimmings and grind, using the coarse grinding plate. After grinding, spread the meat in a cool place and let it cure for 48 hours. Grind the 40 lbs. chilled pork trimmings with 1 lb. Tender-Quick and let cure. After 48 hours, regrind the cured beef, using ⅛″ hole plate.

Then add the pork and grind the mixture again. Add the seasoning and mix thoroughly. A small amount of water will help to mix. 30 to 40 minutes is not too long for thorough mixing. Stuff the sausage tightly into beef or muslin casings and allow to hang in a cool place over night. Then hang the sausage in a smokehouse heated to 110 to 120° and smoke to a rich brown color, about 2 or 3 hours.

Put the hot smoked sausage immediately into water heated to 160–175° F. and cook until they float or squeak when the pressure of the thumb and finger on the casings is suddenly released. The cooking time ranges from 20 to 90 minutes, depending on the size of the casings. Plunge the cooked sausage into cold water to chill. Hang in a cool, dry place for future use.

Summer Sausage

Summer Sausage is a hard, dry sausage that is highly seasoned and will keep for a long time if stored in a dry place where it does not mold. A good Summer Sausage is made as follows:

20 lbs. lean beef
10 lbs. lean pork

Cut the meat into small pieces and thoroughly mix pork with the beef. Then grind it once, using a plate with 3/16″ holes. After the grinding, spread out the meat and add the following seasonings uniformly:

1 lb. Tender-Quick
2½ oz. finely ground black pepper
2½ oz. sage
1 oz. cane sugar
½ oz. whole white pepper
Garlic finely ground if desired.

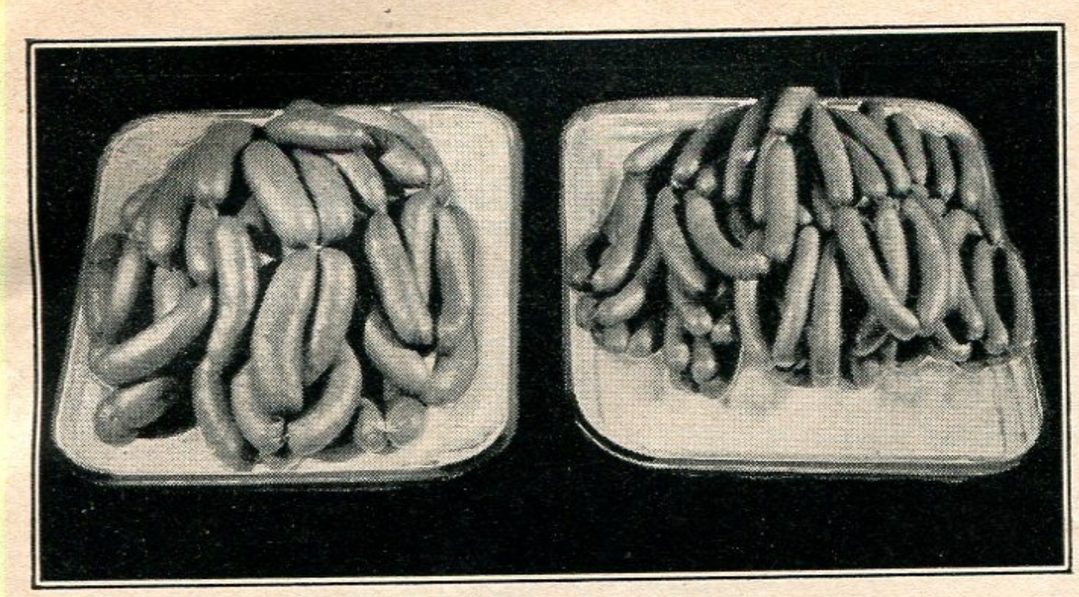
Thoroughly mix the seasoning by kneading it into the meat, and regrind, using a plate with ⅛″ holes, until the meat has been ground very fine. After the meat is seasoned and ground spread it on wax paper in a cool, dry place, for 3 or 4 days. Then stuff into casings and tie into 15 or 20″ lengths. Rub the casings liberally with Sugar-Cure. Hang up and allow to dry and age for sometime before using. Summer Sausage may be smoked in a cool smoke if desired.

Best on the Market

Last season I cured about six hundred pounds of meat using your Sugar-Cure and was well pleased with results.

Also used your Seasoning for sausage and found it to be the most satisfactory I have ever used. Flavor was excellent, surpassing any sausage I have ever made before.

Expect to put up about a thousand pounds of meat this fall and will use your Salt. Also expect to make sausage and your Sausage Seasoning will be used, for it is without a doubt the best on the market.—F. A. Abernethy, Hickory, N. C.



Frankfurters

Frankfurter sausages are a great favorite and are also known as Wienies or Vienna Sausage, depending on the size and style of casings used.

The recommended proportions of beef and pork are two parts of lean beef to one part of fat pork. This may be varied to suit individual tastes. For making 30 lbs. of frankfurters, use the following recipe.

20 lbs. lean beef
10 lbs. fat pork
1 lb. Tender-Quick
3 oz. black pepper
1½ oz. mace or sage finely ground
Garlic or onions go well in frankfurters and can be added if desired.

Mix the Tender-Quick and Seasoning together, then thoroughly mix with the chopped meat and run through the grinder, using fine plate. Grind two or three times to make sure the seasoning is evenly distributed and that the meat is ground very fine. After grinding, stuff in sheep or hog casings, depending on whether you want large or small frankfurters.

After stuffing, hang in a smoke house and smoke until a rich, orange color. Then cook in water heated to 155° until they float. Cooking time depends upon the thickness of the frankfurters. Do not have the water much hotter than 155° or the casings may burst. After cooking, rinse the frankfurters in hot water to remove grease. Use frankfurters soon after making or can them for keeping over a long period.

Westphalian Style Sausage

This is a very coarse cut type sausage made from pork. The meat from the neck, shank and trimmings is good for this style sausage. Use about three parts lean pork and one part fat. Grind the meat through a coarse plate with ⅜″ holes, or chop with butcher knife. Then mix the meat with Tender-Quick, black pepper and cloves to taste.

When thoroughly mixed, stuff into casings and hang in a cool place to dry for 48 hours. Then smoke from 4 to 6 hours to a light mahogany color Then store in a cool, dry place.

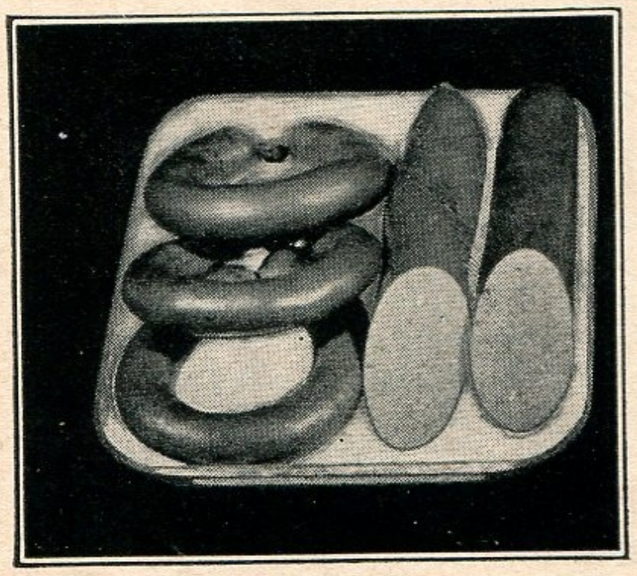
Liver Sausage

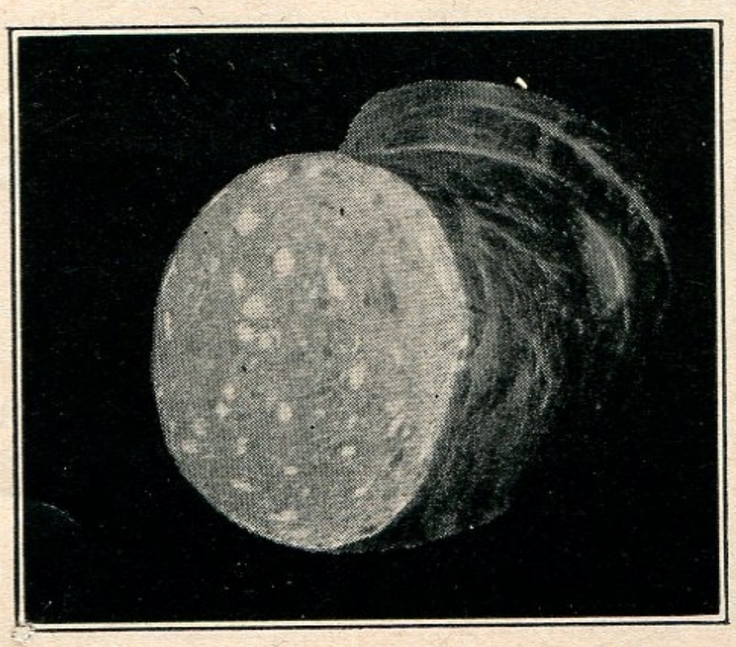
For making liver sausage, cook the head meat, tongues, heart, skins, and other trimmings until the meat can be removed easily from the bones. Do not cook quite so long as when cooking head meat trimmings for making head cheese.

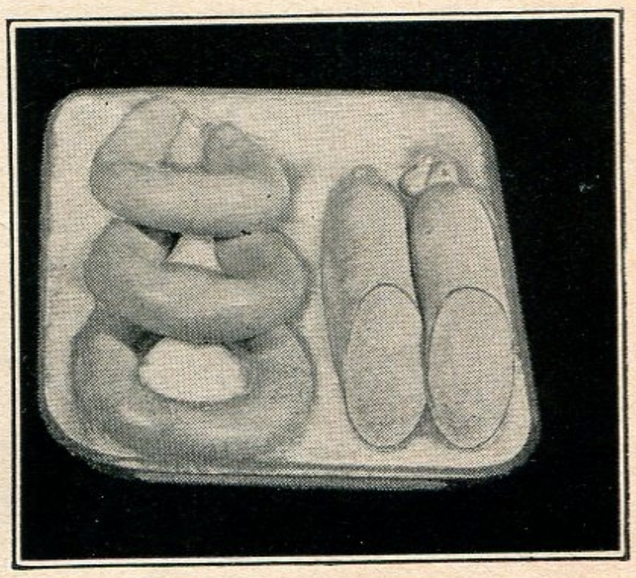
Next, remove all blood vessels from hog livers and cut livers deeply with knife so that they can be thoroughly scalded by putting in scalding water for about 10 minutes. For 10 lbs. of finished liver sausage, use 8 to 8½ lbs. of head meat and the other pork trimmings and 1½ to 2 lbs. of liver. Grind all the cooked meats and livers using plate with 3/16 or ¼″ holes.

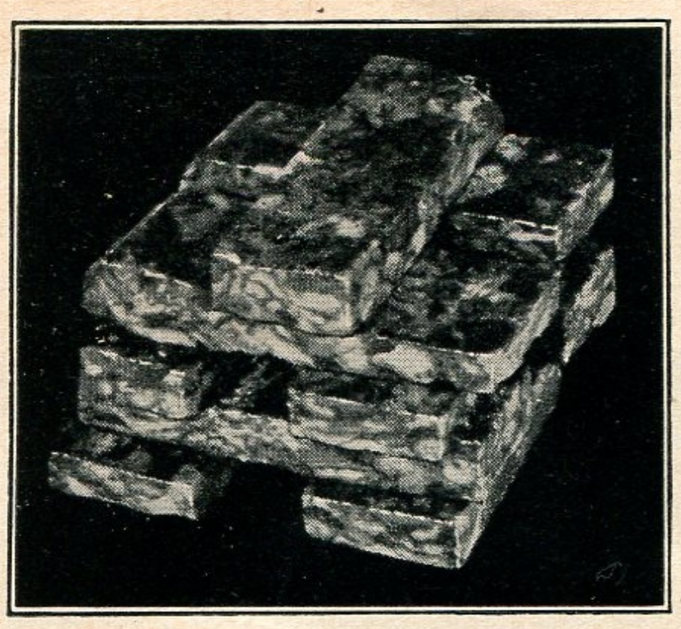
To the ground meat add enough of the liquor from the cooked trimmings to give it a soft but not wet texture. Add to the 10 lbs. of mixture 4 oz. Tender-Quick, ½ oz. black pepper, small quantity of sage, red pepper and allspice to taste.

Stuff into casings and simmer in hot water until it floats, which requires 15 to 30 minutes. After cooking, plunge into cold water and chill thoroughly. Hang in a cool place to drain. Liver sausage should be used up in a short time after it is made unless it is cooked or covered with melted lard.









Head Cheese

Head cheese and scrapple can be made from fresh meat or from cured meat. When cured meat is used the finished product will have a nicer color, superior flavor, and will keep considerably longer.

Split and clean up the head thoroughly, removing eyes, ear drums, and nasal passages, and chop off the teeth. Put the cleaned bony pieces containing the meat, along with other meats you wish to use, such as parts of the heart, tail, tongue, feet or trimmings, into a Tender-Quick curing pickle made at the rate of 2 lbs. Tender-Quick per gallon of water. Leave the meat in the pickle about a week, then wash the pieces in fresh water. Place the meat in a pan with water and simmer until the meat can easily be separated from the bones. Dip off the liquid and remove all bones from the meat and chop the meat fine or run through the grinder, using a coarse plate, about $\frac{3}{8}''$ holes.

Season the meat to taste with black and red pepper, ground cloves, coriander and sweet marjoram. Add salt if desired. After seasoning, return the meat to the kettle, cover with the liquid that was dipped off and boil about 15 minutes longer.

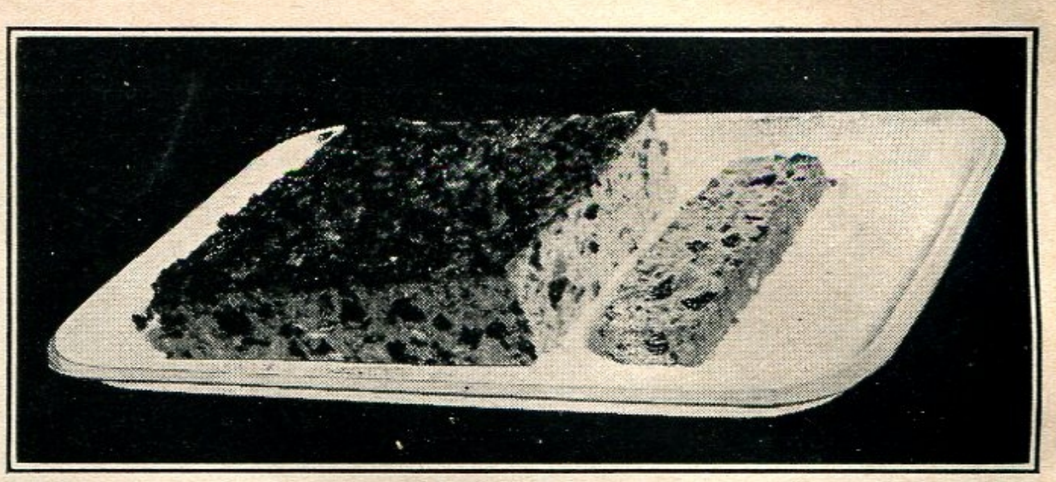
Pour the mixture into a shallow pan, cover with a cheesecloth and weight down. When cool, slice and serve without further preparation.

If it is desired to stuff the head cheese into casings, this should be done after seasoning and before the second cooking. The stuffed head cheese should then be placed in the remaining liquid and simmered until it floats. Then take out, chill and hang away.



Head Cheese from Fresh Meat

For making head cheese from fresh meat the same directions for cooking and seasoning are followed. Just eliminate the curing.



Scrapple

Scrapple is a very popular breakfast dish. It is made of cooked pork mixed with the liquor thickened with cornmeal, or flour, or sometimes both.

Cook head meat, hearts, trimmings, etc., until bones can be removed easily. Cook skin, if used, until tender. When cooked, grind all the meat through a fine chopper plate ($\frac{1}{8}''$ or $\frac{3}{16}''$ holes). Strain liquor to remove small bones, return ground meat to the liquor and bring to a boil.

The mixture of cereals to be added varies according to individual taste. All cornmeal, or 3 parts cornmeal and 1 part flour is generally used.

A rich, full-flavored scrapple can be made by using 4 parts meat to 3 parts liquor and 1 part dry cereal (by weight). More liquor and cereal may be added as desired.

First moisten cereal with some of the cool liquor so that lumps will not be formed when added to the hot meat. Add to mixture of meat and liquor.

Boil for about $\frac{1}{2}$ hour, stirring frequently to prevent sticking. Shortly before cooking is finished, add seasoning and stir in well.

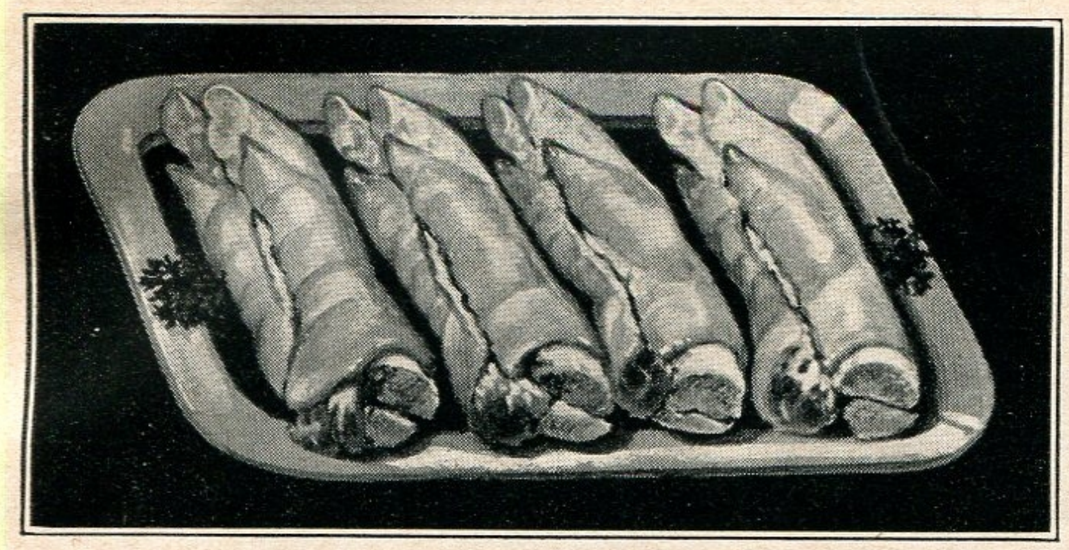
The following seasoning may be used for each 10 pounds of meat:

- 3 ounces Morton's Salt
- $\frac{1}{4}$ to $\frac{1}{2}$ ounce black pepper
- $\frac{1}{4}$ to $\frac{1}{2}$ ounce sweet marjoram
- $\frac{1}{4}$ to $\frac{1}{2}$ ounce sage
- 3 ounces ground onions
- Small quantities red pepper, nutmeg, mace

Panhas

Panhas is a cornmeal loaf that is made by adding cornmeal to the liquor that is left after cooking meat for head cheese, liver sausage, or scrapple.

Bring the liquor to a boil and add cornmeal slowly so that no lumps are formed. Add sufficient cornmeal to form a thick paste. Season to taste with salt, black pepper, small quantities of cloves, coriander, and sweet marjoram. Cook for 30 to 40 minutes, stirring frequently to prevent scorching. Pour into shallow pans, slice and fry like scrapple.



Pigs Feet

Clean the feet thoroughly. The toes and dew claws should have been removed when the carcass was dressed. The glandular tissue between the toes should be trimmed out and all hair and dirt removed. After the feet are cleaned and chilled, cure in a Tender-Quick pickle made with 2 lbs. of Tender-Quick per gallon of water. Leave the feet in cure a week to ten days. Take them out and wash thoroughly and simmer slowly until done. Cook the feet slowly enough so that the skin will not part too readily and the feet pull out of shape. After cooking, chill the feet and pack into a tight vessel, stone jar preferred, and cover with hot spiced vinegar. Later the feet can be served cold or fried in a batter of eggs, flour, milk, and butter.

Blood Sausage

It is easy to make good blood sausage.

3 gallons hogs' blood
7 lbs. beef hearts and trimmings
(Beef trimmings may be used if enough hearts and tongues are not available)
2½ lbs. fat pork
½ lb. Tender-Quick
1 oz. black pepper

Onions and mace may also be used.

To prepare the blood, stir it constantly while it is being collected until you have removed all the stringy fibres, leaving only the red liquid.

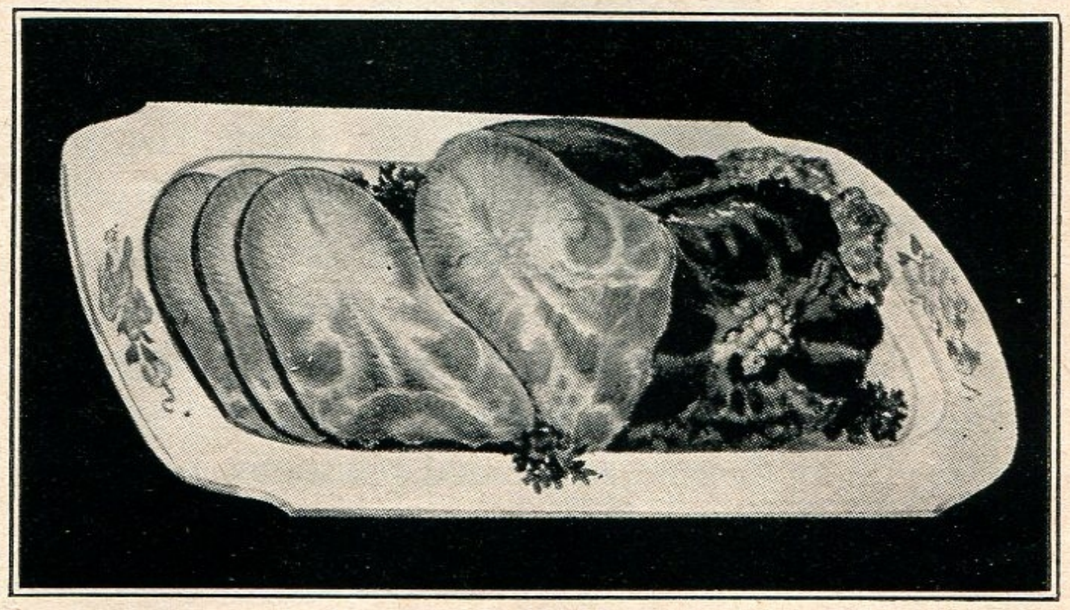
Cook the beef and the pork together for about a half hour. Then remove from the fire and put the beef through a grinder, using plate with ⅛″ holes.

Cut the pork into small pieces and mix with the ground beef.

Then stir in 4 oz. of Tender-Quick, and stir the meat into the cold blood and add the remainder of the Tender-Quick and seasoning ingredients.

If this mixture is not thick enough for stuffing add enough finely ground cornmeal to give it the consistency of thick mush. Stuff into beef casings and cook at a temperature of 160° for 1½ hours or until a sharp pin can be run into the center (not through the sausage) and withdrawn without being followed by blood.

Lay the sausage on a table for about ½ hour, turn them over and allow them to lie on the table another half hour. They will then be ready for use, but smoking for about 8 hours will improve their keeping qualities.



Cured Tongue

Beef, lamb, or pork tongue is delicious when cured with Tender-Quick.

After tongues are removed at butchering time, trim them close at the throat end, wash and scrape well with the back of a knife. Cure tongues in a Tender-Quick pickle made with 2 lbs. Tender-Quick per gallon of water, pumping the tongues with the same pickle before they are put in cure. After pumping, pack in the curing crock, weighting the tongues down, and pour in enough Tender-Quick pickle to cover. Tongues that are pumped will cure in about a week. After curing and when ready to cook, wash the tongue in fresh water and boil and cook in the usual manner.

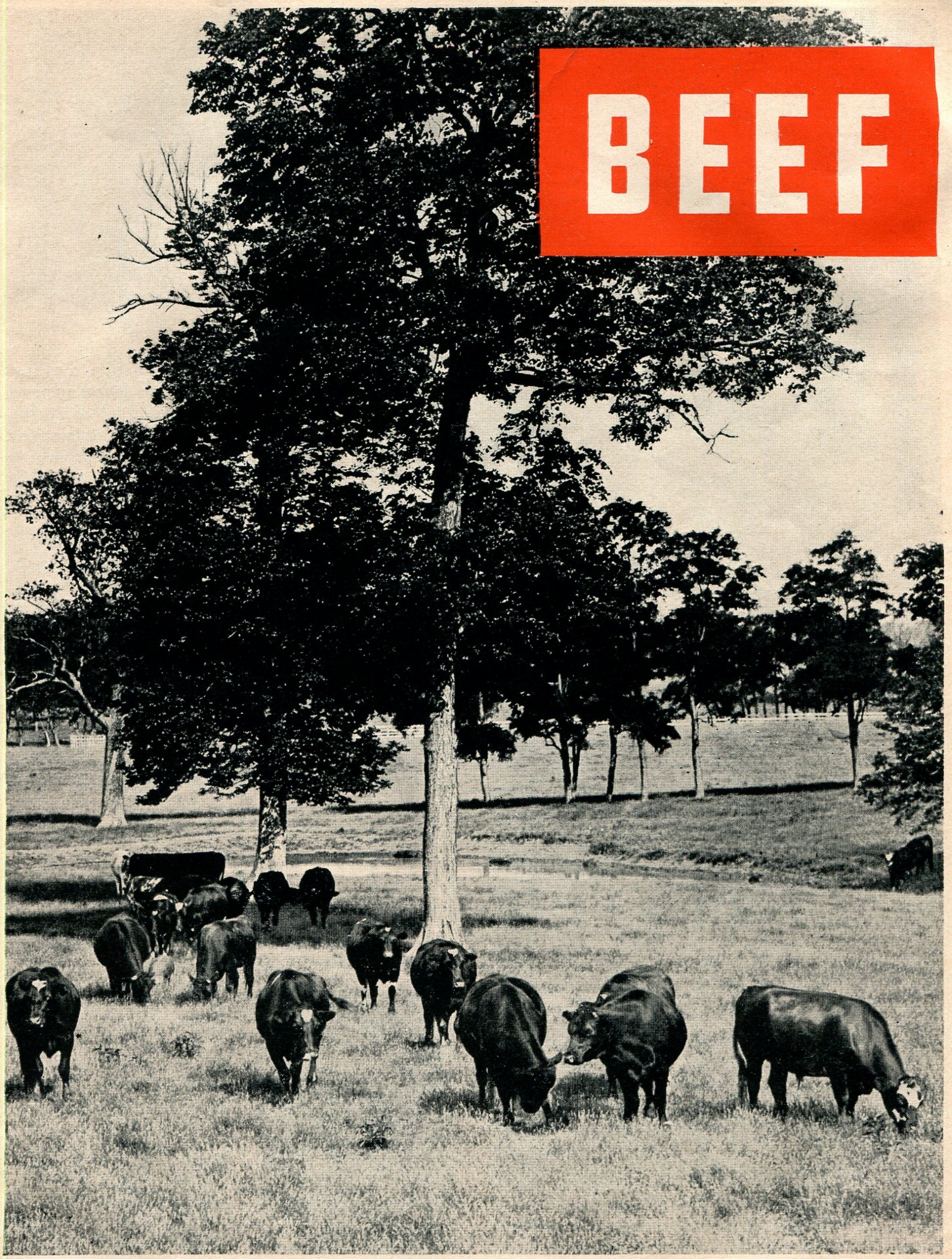
Fancy Meat Loaf

4 lbs. finely ground beef trimmings
½ lb. flour
3 oz. Tender-Quick
Chopped pickles and pimentos

1 lb. water
Pinch of cinnamon, nutmeg, clove

Mix meat, flour, water, add Tender-Quick, pimentos, pickles, and spices. Cook in oven at 220° for about 5 hours. To keep loaf smooth on top, and to keep moisture in loaf, place another pan the same size as the one the loaf is in on top of the loaf, half filled with water; this gives enough weight to keep the loaf smooth on top, and also provides moisture as the moisture from the top pan of water will go back into the meat in the pan below. Take this top pan of water off about 1 hour before loaf is finished so loaf can brown on top. After loaf is cooked and cooled, dip in hot lard. This puts a nice brown coating on the outside and prevents loaf from molding. This loaf weighs 5½ lbs. when cooked.

BEEF



BUTCHERING BEEF



With simple step-by-step directions as given on this and the following pages anyone can do a good job of butchering and cutting up beef. It is important to learn the names of the different cuts and all of the steps in their proper order.

YEARLINGS from good type beef animals are the most satisfactory for farm slaughter. Yearlings produce light carcasses and light cuts which chill quicker and the meat is more tender than that from mature animals.

Quality meat can only be obtained from animals which have been properly fattened. Fat improves the tenderness and flavor and increases the juiciness of the meat. Meat which is well covered with fat keeps better and does not dry out as quickly as meat which has little or no fat.

The ideal beef carcass should be short shanked, thick fleshed, plump and meaty. The carcass should be thickly and smoothly covered with hard, creamy white fat. The lean should be cherry red in color, firm, and reasonably fine in texture. Good meat is referred to as "well marbled." "Marbling" is the distribution of fine flakes of fat through the lean and is one of the best assurances of quality. Beef from young animals may lack marbling because of the rapid growth which they are making. Red, porous bone and pronounced cartilage on the ends of the bones indicate youth, which generally assures tenderness.

Equipment

For proper slaughtering a means of hoisting the carcass must be provided, such as a tripod made of timbers, a tree or a brace extending out from a building. A chain hoist, block and tackle, or windlass are necessary for hoisting. The equipment should be sufficiently strong to easily carry the weight. A neck yoke makes a very satisfactory beef tree for hanging light carcasses while for heavy cattle a doubletree should be used. A pair of ordinary clevises should be used to fasten the tendons to prevent the carcass from slipping.

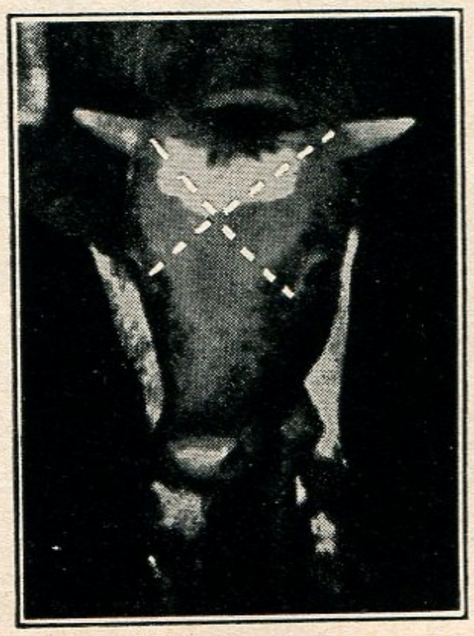
Use Good Tools

A good set of tools will help you do a quick and efficient job of butchering. Tools should be kept sharp and clean. A skinning knife and steel are essential. If a cleaver and meat saw are not owned, a hatchet and wood saw will serve. Plenty of buckets, tubs, cloths and fresh water should be at hand.

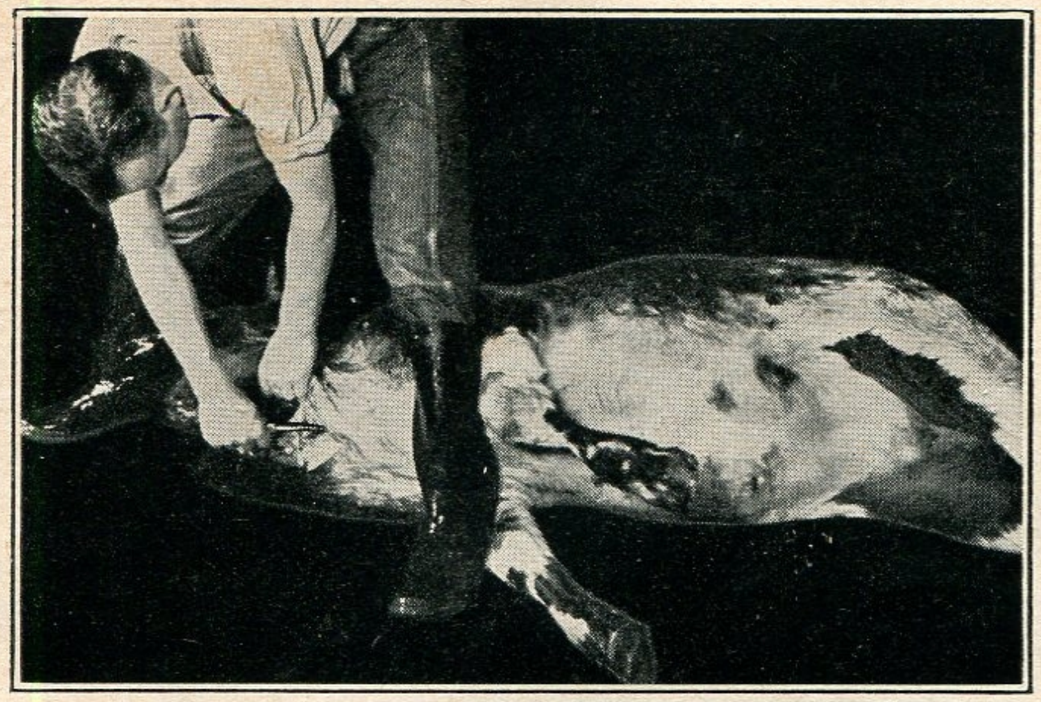
A better bleed will be secured and cleaning made easier if the animal is kept off feed for 24 hours before slaughtering, but it should be given plenty of water. Also, the animal should be kept quiet for some hours before killing and should never be killed when in an excited, overheated, or feverish condition.

Killing

Either shooting or stunning may be used for killing beef but stunning is the best method. The animal should be securely snubbed to a tree or post and stunned with a sharp blow from a sledge or axe. Draw imaginary cross lines from the horns to the eyes and stun at a point just above where these lines cross. At this point the skull is of a single thickness.



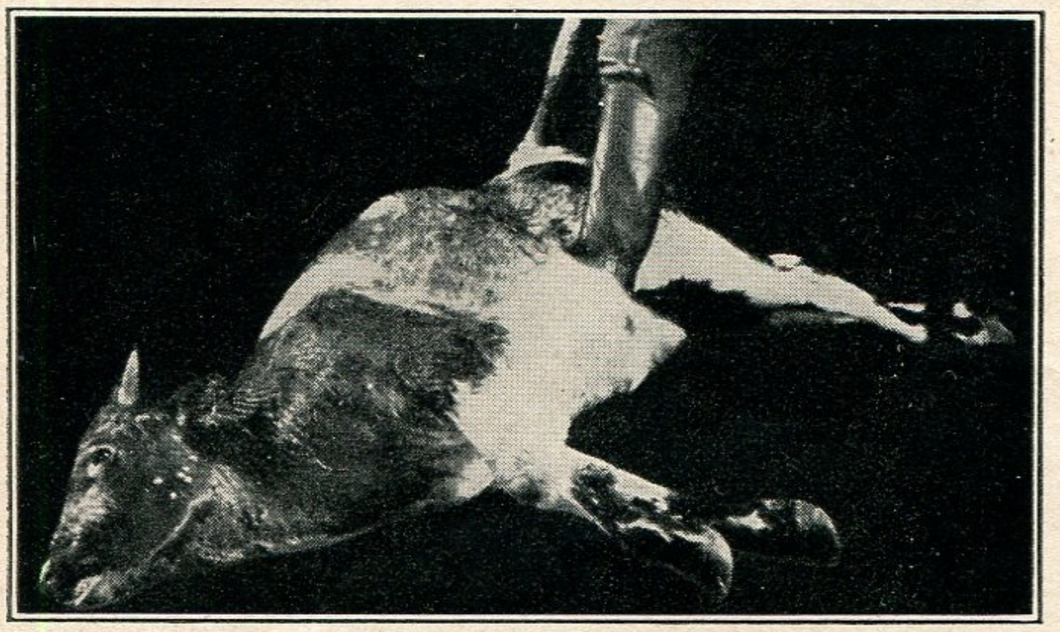
As soon as the animal is stunned, loosen the head from the snubbing post and pull the head backward in order to stretch the neck before sticking and bleeding.



Sticking on Ground

One of the sticker's legs should be placed in front of the animal's forelegs and the other placed back of the jaw. The sticker should stand with his back to the animal's neck to be protected from any sudden movements.

For sticking a long incision is made along the center of the throat. The knife blade is pushed just under the point of the breast bone, severing the branching veins and arteries at that point.



Pumping out Blood

After the animal is stuck, to hasten bleeding place one foot on the animal's flank and by alternating lunging forward on this foot and then pulling back on the tail the bleeding will be materially speeded up.



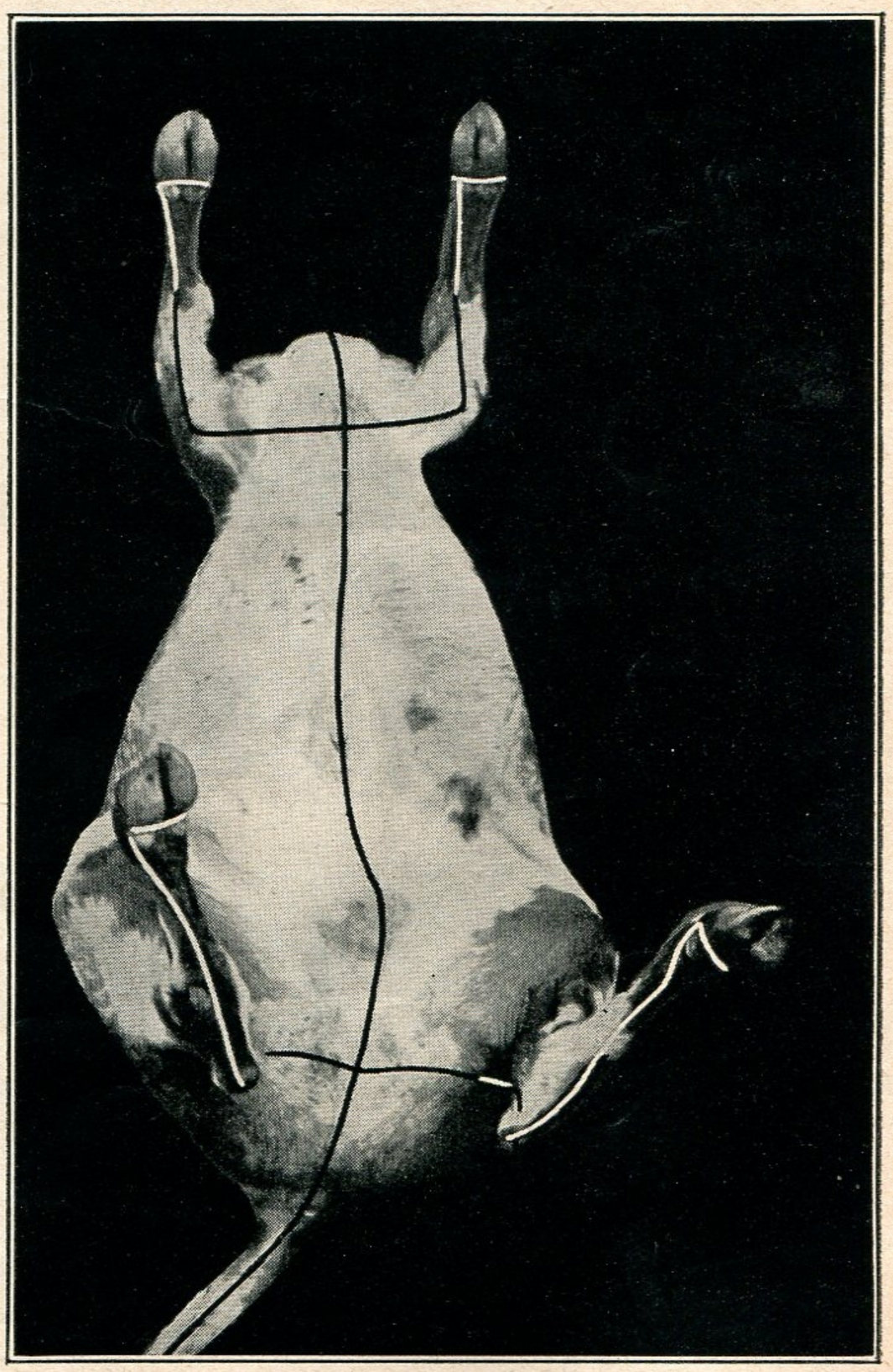
Sticking when Swung

If a quick-acting hoist is available, loosen the head from the snubbing post and quickly loop a heavy rope around the hind legs with a couple of extra half hitches and hoist the animal clear of the ground before sticking. In a hoisted position a better bleed will be obtained. The hoisting may be done immediately after it is stuck on the ground.

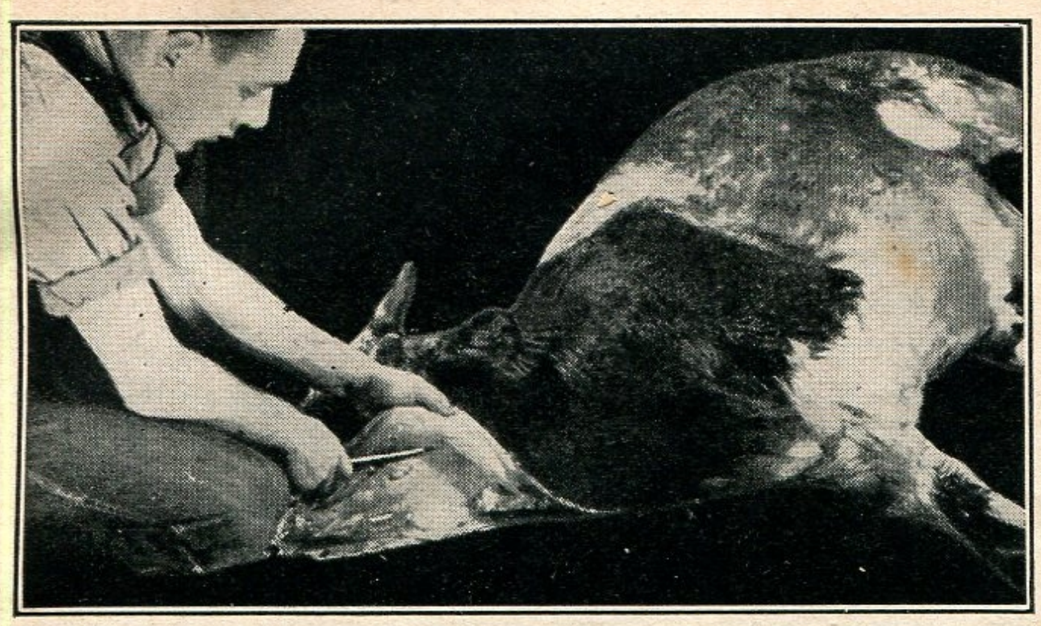
Skinning

The hide is the most valuable by-product of the beef and care should be taken to make a good "pattern" free from cuts and scores. A smooth job of skinning should be done to keep any meat from being left on the hide.

In commercial practice the lips, ears, and lower portions of the feet are trimmed off and the hide spread out hair side down. The leg and head skins are folded in so that the hide is in a long narrow strip, which is then rolled up and tied. Hides may be sold "green" if convenient, but "green" hides should not be permitted to freeze. If the hide cannot be disposed of at once, from one to two gallons of coarse Salt should be scattered over the flesh side, depending upon the size of the hide. The hide will require from four to six weeks to cure and a cured hide will bring a higher price per pound although this is somewhat offset by the shrinkage in weight. Underneath the hide is a thin membrane known as the "fell" which should always be left on the carcass because it makes the carcass more attractive and prevents drying out.

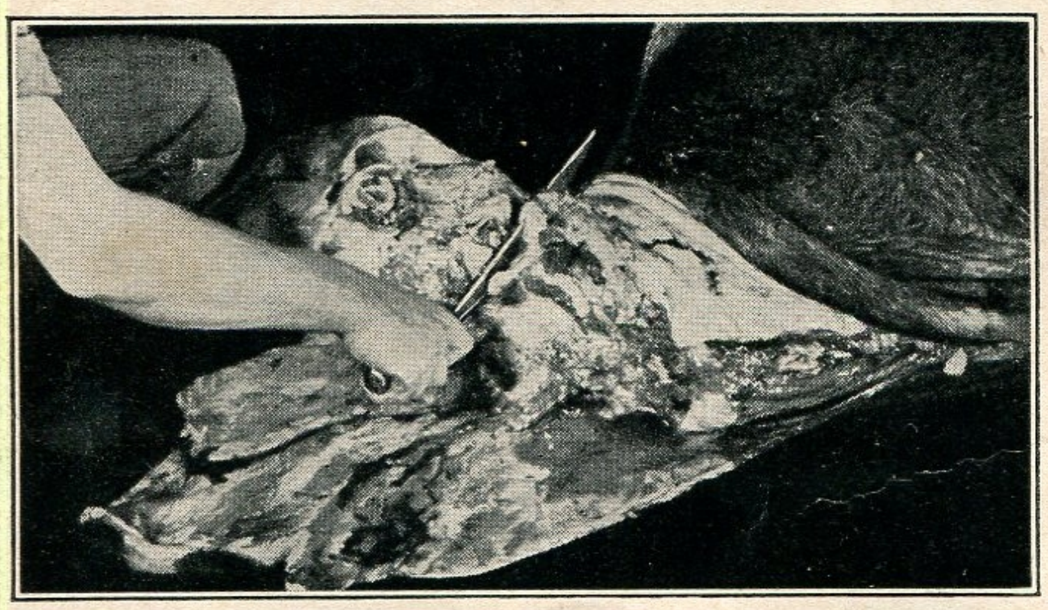


The black guide lines above show where to make the different ripping cuts to begin taking off the hide.



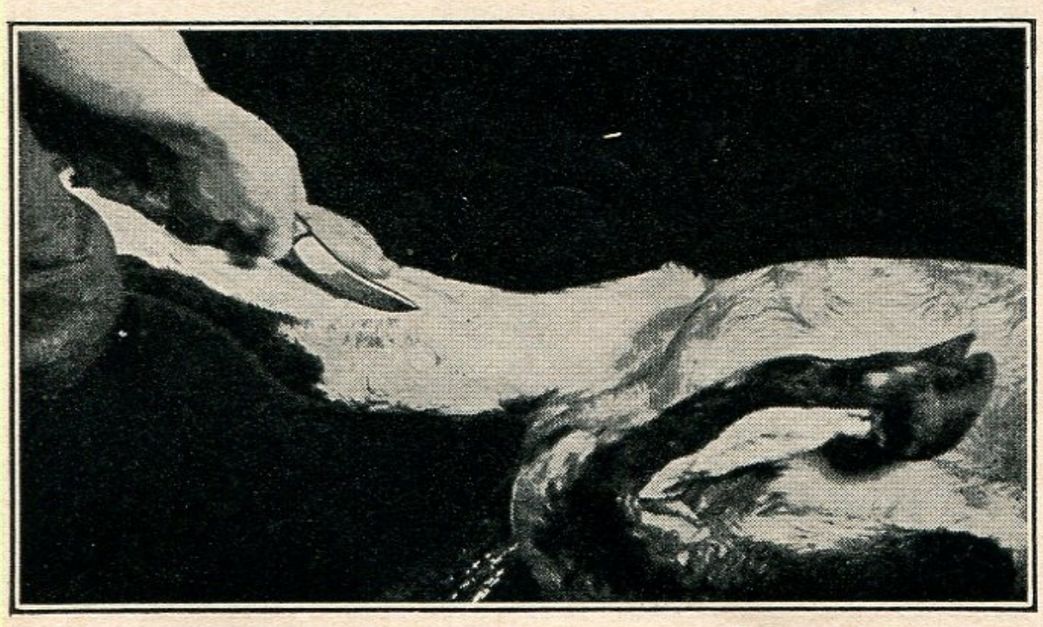
Skinning the Head

The hide is cut across the top of the head, then down to the eye and on to the corner of the mouth. In this way the skin may be removed from the face in one piece. Then start skinning at the throat where the sticking cut was made and carry the cut forward to the point of the jaw and the lower portion of the head. The head can be skinned out easier if it is turned up on its base.



Removing Head

When skinned the head is grasped by the lower jaw and unjointed at the first joint or "puzzle" bone. The head should be washed and the cheek meat and tongue removed, after which the skull can be split and the brain removed.



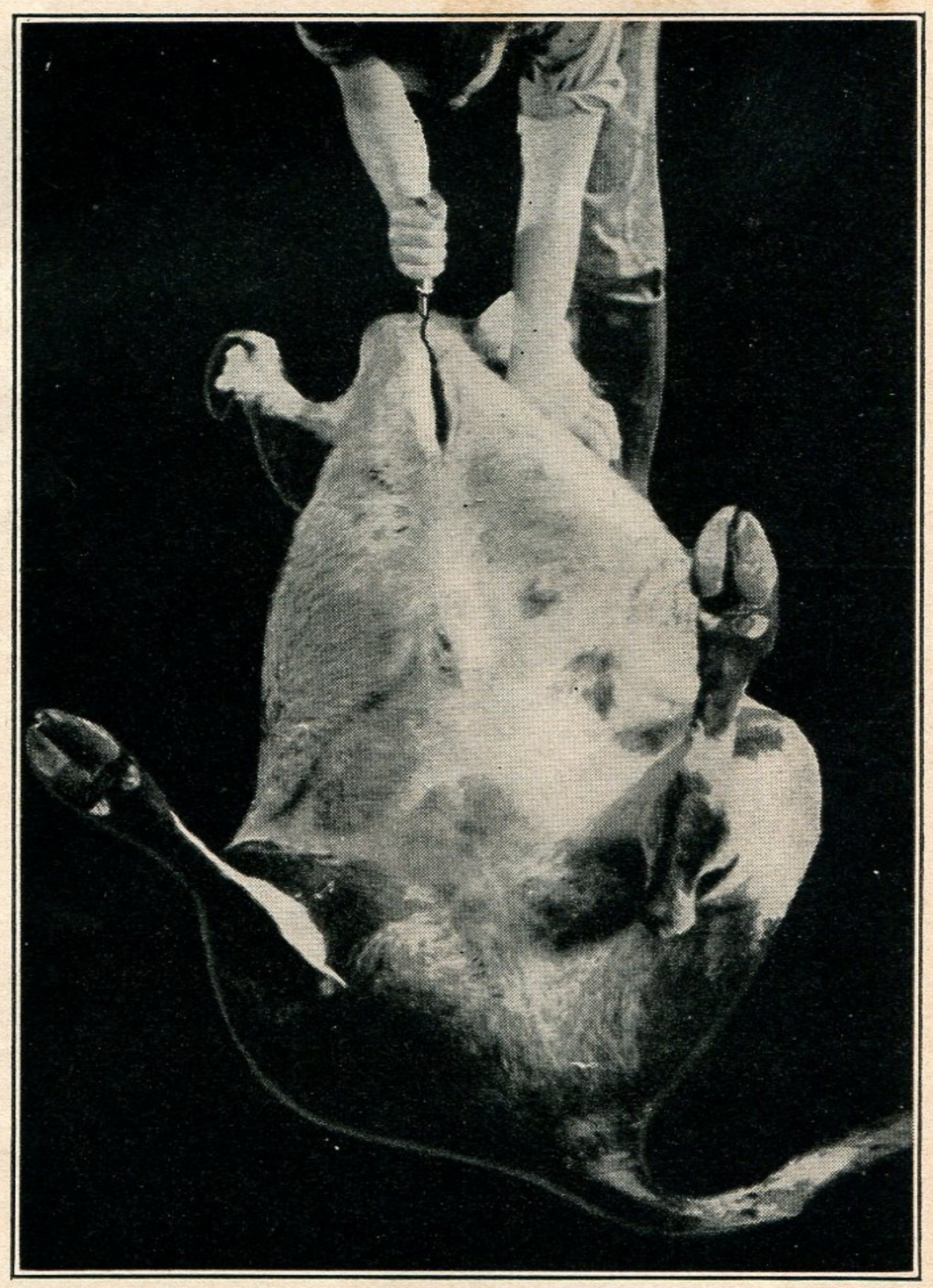
Ripping Front Leg

The carcass should now be propped squarely on its back. A stick sharpened at both ends and placed against the fore flank will hold the carcass in place. The skin on the fore shank should now be ripped to a point just above the knee.



Unjointing Fore Shanks

The shanks are then skinned out and unjointed at the lowest joint of the knees. Pull the skin back on both sides of the shank, then saw through the shank bone just below the lower joint. After a little practice it is easy to cut through the straight joint with a knife.



Ripping the Breast

Starting at the back of the breast bone, an incision is made through the hide and through the fat and lean meat until it meets the sticking cut.